

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

|   |  |  |  |                                      |   |
|---|--|--|--|--------------------------------------|---|
| <b>Facility</b><br>FA0262309 - PASTELARIA ADEGA                                 |  | <b>Site Address</b><br>30 E SANTA CLARA ST 130, SAN JOSE, CA 95113 |  | <b>Inspection Date</b><br>08/29/2024 |   |
| <b>Program</b><br>PR0384982 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |  | <b>Owner Name</b><br>PASTELARIA LLC      |                                      | <b>Inspection Time</b><br>13:55 - 15:10 |
| <b>Inspected By</b><br>ALEXANDER ALFARO   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>SANDRA  | <b>FSC</b> Carlos Carreira<br>01/25/2026 |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>GREEN</b>                     |
| <b>74</b>                        |

| RISK FACTORS AND INTERVENTIONS  | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
|   |    | Major | Minor |        |     |     |     |
| K01 Demonstration of knowledge; food safety certification                       |    |       | X     |        |     |     |     |
| K02 Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     | S   |
| K03 No discharge from eyes, nose, mouth   | X  |       |       |        |     |     |     |
| K04 Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05 Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     | S   |
| K06 Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07 Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08 Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09 Proper cooling methods  |    |       | X     |        |     |     |     |
| K10 Proper cooking time & temperatures  |    |       |       |        | X   |     |     |
| K11 Proper reheating procedures for hot holding                                 |    |       |       |        | X   |     |     |
| K12 Returned and reservice of food  |    |       |       |        | X   |     |     |
| K13 Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14 Food contact surfaces clean, sanitized                                      |    |       | X     |        |     |     |     |
| K15 Food obtained from approved source  | X  |       |       |        |     |     |     |
| K16 Compliance with shell stock tags, condition, display                        |    |       |       |        |     | X   |     |
| K17 Compliance with Gulf Oyster Regulations                                     |    |       |       |        |     | X   |     |
| K18 Compliance with variance/ROP/HACCP Plan                                     |    |       |       |        |     | X   |     |
| K19 Consumer advisory for raw or undercooked foods                              |    |       |       |        |     | X   |     |
| K20 Licensed health care facilities/schools: prohibited foods not being offered |    |       |       |        |     | X   |     |
| K21 Hot and cold water available  | X  |       |       |        |     |     |     |
| K22 Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23 No rodents, insects, birds, or animals                                      |    |       | X     |        |     |     |     |

| GOOD RETAIL PRACTICES   | OUT | COS |
|---|-----|-----|
| K24 Person in charge present and performing duties                                      |     |     |
| K25 Proper personal cleanliness and hair restraints                                     |     |     |
| K26 Approved thawing methods used; frozen food  |     |     |
| K27 Food separated and protected  |     |     |
| K28 Fruits and vegetables washed  |     |     |
| K29 Toxic substances properly identified, stored, used                                  |     |     |
| K30 Food storage: food storage containers identified                                    |     |     |
| K31 Consumer self service does prevent contamination                                    |     |     |
| K32 Food properly labeled and honestly presented  |     |     |
| K33 Nonfood contact surfaces clean  |     |     |
| K34 Warewash facilities: installed/maintained; test strips                              |     |     |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36 Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37 Vending machines  |     |     |
| K38 Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39 Thermometers provided, accurate   |     |     |
| K40 Wiping cloths: properly used, stored  |     | X   |
| K41 Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42 Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43 Toilet facilities: properly constructed, supplied, cleaned                          |     |     |
| K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing |     |     |
| K45 Floor, walls, ceilings: built, maintained, clean                                    |     | X   |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      |     |     |

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| K48  | Plan review   |                                  |
| K49  | Permits available   |                                  |
| K58  | Placard properly displayed/posted                           |                                  |

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:**

***A bowl of french fries were found on a prep table measuring at 85°F. Per staff they were extras from an order.***

***[CA] PHFs shall be held at 41°F or below or at 135°F or above.***

***[COS] Staff discarded the fries.***

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

***Two out of four staff do not have a food handler card available upon request.***

***[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.***

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

***In the walk in cooler, on a storage rack, sliced linguica was found cooling in a plastic container with a tight fitting lid and measured at 52°F. Per PIC they sliced the linguica approximately 2 hours prior.***

***[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.***

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:**

***1. In the prep area, at the three compartment sink, staff were observed taking dishes out of the ware wash machine and drying with a cloth towel.***

***[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.***

***2. In the ice machine, on the top of the ice tray on the back wall, there is black mold-like growth. No direct contamination of ice was observed.***

***[CA] Ensure to maintain the ice machine clean and in good repair.***

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

***Small flies were found throughout all areas of the facility.***

***[CA] Ensure to maintain the facility free of animals, pests, and vermin.***

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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**Inspector Observations:**

**1. In the walk in cooler, on the top rack of a storage rack, there was a clear plastic bucket catching a leak from the condenser. The bottom racks had numerous sealed food containers.**

**[CA] Repair or replace the equipment and maintain in good repair.**

**2. On the right side of a prep table cardboard was observed being used to line it.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Wet cloths were found laying on prep tables and counters throughout the facility. Per staff the towels were wet with only water.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**1. In the back prep area, above the walk in cooler, the wall appears to be missing. Per PIC, it is where maintenance gains access to work on the A/C and walk in cooler.**

**2. The ceiling tile above the walk in cooler is missing.**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Close/seal the holes in the wall/ceiling.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

| <u>Item</u> | <u>Location</u>   | <u>Measurement</u> | <u>Comments</u> |
|-------------|-------------------|--------------------|-----------------|
| Water       | Hand Washing Sink | 123.00 Fahrenheit  |                 |
| Linguica    | Walk in Cooler    | 51.00 Fahrenheit   | Cooling         |
| Ham         | Display Cooler    | 36.00 Fahrenheit   |                 |
| Dough       | Walk in Cooler    | 39.00 Fahrenheit   |                 |
| Chlorine    | Ware Wash Machine | 100.00 PPM         |                 |
| Bread       | Upright Freezer   | 8.00 Fahrenheit    |                 |
| Chicken     | Walk in Cooler    | 41.00 Fahrenheit   |                 |
| Milk        | Display Cooler    | 40.00 Fahrenheit   |                 |
| Fries       | Upright Freezer   | 20.00 Fahrenheit   |                 |
| Linguica    | Display Cooler    | 36.00 Fahrenheit   |                 |
| Steak       | Prep Cooler       | 35.00 Fahrenheit   |                 |
| Cheese      | Display Cooler    | 36.00 Fahrenheit   |                 |
| Tomato      | Prep Cooler       | 35.00 Fahrenheit   |                 |

**Overall Comments:**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/12/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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**Legend:**

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



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**Received By:** Sandra Cruz  
Cashier

**Signed On:** August 29, 2024