

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

Facility FA0211777 - CASA EN ELAIRE GASTROBAR	Site Address 2323 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 06/03/2025
Program PR0307377 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROUL CASTRO	Inspection Time 16:15 - 16:45
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By RAUL

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee to wash dishes with gloves on, then proceed to handle arepas, then go handle dirty dishes. [CA] Employees must wash their hands prior to any food handling where contamination can occur. [COS] PIC had staff wash their hands.

Follow-up By
06/06/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel dispenser in kitchen was jammed and not working. [CA] Ensure handwash stations are stocked with soap and paper towels at all times; dispensers must be functional at all times. [COS] PIC got key to open dispenser and fix jam.

Follow-up By
06/06/2025

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed potentially hazardous food stored in the walk-in cooler to measure in the temperature danger zone (raw beef 44F). Per PIC, the walk-in has been open a lot for deliveries. [CA] Ensure PHFs are properly cold held at 41F or below. Repair or adjust unit to properly cold hold at 41F or below. [COS] PIC adjusted unit during time of inspection and will have a repair person come out as well. PIC had staff add ice to food in the meantime.

Follow-up By
06/06/2025

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw beef	walk-in cooler	44.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
beef	cookline	187.00 Fahrenheit	
raw beef	drawer cooler	41.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
ambient temp	walk-in cooler	42.00 Fahrenheit	42F-43F

Overall Comments:

Limited inspection related to complaint investigation CO0156970.

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 **6/17/2025**. 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



Received By: Raul Castro
Manager

Signed On: June 03, 2025