

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 FA0210864 - PANNAPOLIS BAKERY #3	Site Address 792 E JULIAN ST, SAN JOSE, CA 95112	Inspection Date 06/25/2026
Program PR0304272 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name AOBO THREE ENTERPRISES	Inspection Time 15:10 - 16:10
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By ALDO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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

Inspector Observations: Unapproved walk in floor/cove base finish.

[CA]: Walk in floor/cove base finish shall be approved.

Follow-up By

12/24/2026

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

Inspector Observations: Cove base in disrepair at front service area near prep line cooler.

[CA]: Repair cove base and maintain in good condition.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. The kitchen handsink drains into the mop sink directly below, and is not approved due to sanitary reasons.

2. The upright dishwashing machine needs to either be a ventless type or have a type-II hood over it.

3. Observed unapproved tortilla making station at dining area; equipment such as steam table, flat top grill, hand sink, microwave, and undetermined mechanical ventilation hood observed (appears to be Type 2). This area CANNOT be used until approval from DEH Plan Check has been obtained.

4. Newly installed water heater. Previous structural review from 10/14/25 states a different type of water heater.

[CA]: Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santacalaracounty.gov/](https://deh.santacalaracounty.gov/)

Follow-up By

12/24/2026

PLANS MUST BE SUBMITTED TO AND APPROVED BY DEH PLAN CHECK REGARDING ALL NOTED REQUIREMENTS ABOVE NO LATER THAN 12/24/26 (6 MONTHS FROM TODAY)

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

(408) 918-3400

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	front hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	2 display cases	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
water	restroom hand sink front	100.00 Fahrenheit	
ambient temp	walk in cooler	37.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: PANAPOLIS BAKERY #3

NEW OWNER: AOBO THREE ENTERPRISES INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,453.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/26 - 06/30/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/25/26*

PLAN CHECK REQUIREMENTS:

- 1. The kitchen handsink drains into the mop sink directly below, and is not approved due to sanitary reasons.*
 - 2. The upright dishwashing machine needs to either be a ventless type or have a type-II hood over it.*
 - 3. Observed unapproved tortilla making station at dining area; equipment such as steam table, flat top grill, hand sink, microwave, and undetermined mechanical ventilation hood observed (appears to be Type 2). This area CANNOT be used until approval from DEH Plan Check has been obtained.*
 - 4. Newly installed water heater. Previous structural review from 10/14/25 states a different type of water heater.*
- PLANS MUST BE SUBMITTED TO AND APPROVED BY DEH PLAN CHECK REGARDING ALL NOTED REQUIREMENTS ABOVE NO LATER THAN 12/24/26 (6 MONTHS FROM TODAY).**

Remote walk in cooler does not have approved floor/cove base finish. Submit floor plans to Specialist via email at Princess.Lagana@deh.sccgov.org no later than 12/24/26.

Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

(408) 918-3400

Office: 1555 Berger Dr Suite 300 San Jose CA 95112; plan check specialist may be available Monday - Friday from 8 am - 10 am for consultation or by appointment.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **7/9/2026**. 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: Aldo Ortiz
Owner

Signed On: June 25, 2026