

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 FA0207901 - LA RICA PANADERIA	Site Address 233 S WHITE RD B, SAN JOSE, CA 95127	Inspection Date 01/06/2026
Program PR0301940 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ORTIZ, CESAR F.	Inspection Time 10:10 - 10:55
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CESAR ORTIZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/30/2025

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

Compliance of this violation has been verified on: 01/06/2026

Cited On: 12/30/2025

K14 - 8 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

Compliance of this violation has been verified on: 01/06/2026

Minor Violations

Cited On: 01/06/2026

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

Inspector Observations: Repeated violation: Cream stored on the preparation table was measured at 48 oF.

[CA] All cold-held food products must be stored at or below 41 oF unless time is being used as a public health control method.

Follow-up By
01/06/2026

Cited On: 01/06/2026

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Repeated violation: A countertop griller and two conduction plates were being used without an exhaust hood.

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g., NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). In addition to these, any equipment that produce oil, grease, steam, and heat must be stored under the exhaust hood, unless the equipment has got an exemption from this department. Contact this divisions Plan Check program for review and approval of equipment prior to installation.

Follow-up By
01/06/2026

Cited On: 01/06/2026

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

Inspector Observations: Repeated violation: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
01/06/2026

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two compartment sink	125.00 Fahrenheit	
Cheese	Undercounter fridge	38.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 Fahrenheit	
Milk	Preparation table	48.00 Fahrenheit	
Shell eggs	Undercounter fridge	40.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 12/30/2025. The bakery was issued a conditional pass for the lack of paper towel supply on the only handwash station and for washing dishes without sanitizer. Both violations were observed to be corrected. Therefore, the facility is issued a pass placard.

However, the above violations must be corrected immediately as well.

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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 1/20/2026. 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.

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: Cesar Ortiz
Manager
Signed On: January 06, 2026