

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 FA0210251 - MEXICO BAKERY SUPER MERCADO #2		Site Address 601 BIRD AV, SAN JOSE, CA 95125	Inspection Date 09/04/2025
Program PR0300147 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name MEXICO BAKERY INC	Inspection Time 13:50 - 14:50
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By JOSE LANDIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand wash sinks	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
ambient	grab n go cooler	40.00 Fahrenheit	
chlorine	3 comp sink	100.00 PPM	
water	janitorial sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Mexico Bakery Inc.

FACILITY NAME: Mexico Bakery Super Mercado #2

Operation start date: 9/8/25

Note: Facility has an open plan check project for kitchen area: SR0874541. No cooking equipment observed in kitchen. Operator will be transporting a variety of prepackaged food items and Mexican sweet pastries from the following facility:

MEXICO BAKERY INC
1560 ALUM ROCK AV
SAN JOSE, CA 95116

Temperature logs shall be maintained for any potentially hazardous food items.

Ensure food items that are packaged at 1560 Alum Rock Av are properly labeled with the following information:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
3. An accurate declaration of the quantity of contents.
4. The name and place of business of the manufacturer, packer, or distributor.

Ensure all juices made at 1560 Alum Rock Av are properly labeled with the information listed above as well as the following "Warning" statement:

5. **"WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.**

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The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 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: 10/01/2025 - 09/30/2026. 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.

Post permit in public view.

Structural Review inspection conducted on 09/04/2025.

Permit condition: No cooking on site. Facility shall not use kitchen area/cooking equipment until open plan check: SR0874541 is completed.

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **9/18/2025**. 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.

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: Jorge Landin
owner

Signed On: September 04, 2025