

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 FA0209268 - DELIZIAS BAKERY 1 INC		Site Address 3975 SENTER RD 107, SAN JOSE, CA 95111		Inspection Date 12/23/2024		Placard Color & Score GREEN 81		
Program PR0305325 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DELIZIAS BAKERY 1 INC		Inspection Time 08:00 - 10:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH LARA				FSC ELIZABETH LARA 11/25/27

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		
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures		X		X			S
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		S
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	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209268 - DELIZIAS BAKERY 1 INC	Site Address 3975 SENTER RD 107, SAN JOSE, CA 95111	Inspection Date 12/23/2024
Program PR0305325 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DELIZIAS BAKERY 1 INC	Inspection Time 08:00 - 10:00
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: *FOUND THE MILK FOR THE COFFEE AT 59F ON THE COUNTER. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. COS NOTE: THE MILK WAS OUT FOR ABOUT 2 HOURS, PER OPERATOR.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *FOUND TRAYS PLACED IN FRONT OF THE HAND WASH SINK. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *FOUND A SPRAY BOTTLE WITH NO LABEL IN THE BAKING AREA. [CA] PROVIDE A LABEL.*

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

Inspector Observations: *FOUND THE HAND WASH SINK IN THE BAKING AREA IN DISREPAIR. [CA] REPAIR THE SINK.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *FOUND A LEAK AT THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] REPAIR LEAK.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *THE RESTROOM DOES NOT HAVE A SELF CLOSING DOOR. [CA] PROVIDE A SELF CLOSING DOOR.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
POPSICLE	REACH DOWN FREEZER	-6.00 Fahrenheit	
TOMATO	SANDWICH REFRIGERATOR	41.00 Fahrenheit	
MILK	ON THE COUNTER	59.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHORIZO	SERVICE REFRIGERATOR	34.00 Fahrenheit	
MEAT	REACH IN FREEZER IN THE BACK	-11.00 Fahrenheit	
PASTRIES	REACH IN FREEZER	10.00 Fahrenheit	
CHEESE	WALK IN COOLER	39.00 Fahrenheit	
HOT DOGS	WALK IN COOLER	39.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0209268 - DELIZIAS BAKERY 1 INC	Site Address 3975 SENTER RD 107, SAN JOSE, CA 95111	Inspection Date 12/23/2024
Program PR0305325 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DELIZIAS BAKERY 1 INC	Inspection Time 08:00 - 10:00

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 **1/6/2025**. 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: ELIZABETH LARA
OWNER

Signed On: December 23, 2024