

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 FA0203904 - DELIZIAS BAKERY 4 INC AND JOYA SUPERMAR		Site Address 2512 CALIFORNIA ST 2530, MOUNTAIN VIEW, CA 9		Inspection Date 01/20/2025		Placard Color & Score GREEN 83		
Program PR0305981 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RUEDA ENRIQUEZ, GUSTAVI		Inspection Time 10:40 - 11:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By GUSTAVO				FSC Elizabeth Lara 11/25/2027

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						S
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			
K07	Proper hot and cold holding temperatures			X				
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		
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		
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		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0203904 - DELIZIAS BAKERY 4 INC AND JOYA SUPERMAR		Site Address 2512 CALIFORNIA ST 2530, MOUNTAIN VIEW, CA 94040	Inspection Date 01/20/2025
Program PR0305981 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name RUEDA ENRIQUEZ, GUSTAVO	Inspection Time 10:40 - 11:40
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Lack of handwash soap and paper towels at the handwash sink in the restroom.

[Corrective Action] Ensure soap and paper towels are stocked at all times.

[Corrected on Site] Employee refilled the soap and paper towels.

Minor Violations

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

Inspector Observations:

A one gallon container of milk was measured at 49 degrees Fahrenheit next to the self-service coffee area.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Recommended operator to store milk in an insulated carafe container and time mark it with a discard time of 4 hours.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust accumulation in the exhaust fan in the restroom.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

Restroom observed missing the toilet paper dispenser.

[Corrective Action] Install a toilet paper dispenser.

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

Inspector Observations:

1. Grime accumulation on the wall at the 2 compartment sink.

[Corrective Action] Maintain wall clean.

2. The paint on the wall at the dough prep area observed to be flaking off.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ham, cheese	2 door prep cooler	38.00 Fahrenheit	
raw shell eggs	2 door upright display cooler	38.00 Fahrenheit	kitchen
milk	next to the coffee	37.00 Fahrenheit	
hot water	handwash sink, 2 compartment sink	160.00 Fahrenheit	
milk	2 door upright display cooler	37.00 Fahrenheit	service area
cakes	display case cooler	33.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0203904 - DELIZIAS BAKERY 4 INC AND JOYA SUPERMAR	Site Address 2512 CALIFORNIA ST 2530, MOUNTAIN VIEW, CA 94040	Inspection Date 01/20/2025
Program PR0305981 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name RUEDA ENRIQUEZ, GUSTAVO	Inspection Time 10:40 - 11:40

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 2/3/2025. 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

GUSTAVO

Received By: Gustavo Rueda
Operator
Signed On: January 20, 2025