

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 FA0305946 - BOICHIK BAGELS		Site Address 2050 WYATT DR, SANTA CLARA, CA 95054		Inspection Date 12/16/2024		Placard Color & Score GREEN 88		
Program PR0449054 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name BOICHIK BAGELS, LLC		Inspection Time 10:25 - 11:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By IYIANA TIMOTEO-PALAFAX				FSC Iyiana Timoteo alafax - 12/31/2026

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						
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						
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		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		
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		X
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Knives used to cut bagel sandwiches in half observed to be stored at room temperature. Per operator knives are used from 7:00AM to 1:00PM (6 hours) and then washed at the end of the day.

[CA] In use preparation utensils shall be cleaned at least every 4 hours or as required. Store knives in temperature control or ensure knives are washed rinsed and sanitized every 4 hours to prevent bacterial build up on utensils

[COS] Knives in currently rotation were in use since 7:00AM (4 hours ago) and were moved to 3-comp sink and new set of knives were placed out for use. Facility shall change knives at 11:00AM everyday.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer on upright freezer observed to be 70F and all items inside freezer were fully frozen and under 10F. [CA] Ensure thermometer accurate.

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

Inspector Observations: 1) Wiping clothes observed to be on prep counters at sandwich assembly area. [CA] Wiping clothes shall be stored inside sanitizer container between uses to sanitize cloths between uses.

2) Sanitizer buckets measured to have 0ppm quat ammonia. [CA] Ensure sanitizer buckets have 200ppm. Refill sanitizer buckets periodically to ensure sanitizer solution is maintained at 200ppm.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Walk in cooler	41.00 Fahrenheit	
Sliced tomatoes	left prep cooler	41.00 Fahrenheit	
Lox smear	Right prep cooler	40.00 Fahrenheit	
Tub of ginger smear	Walk in cooler	40.00 Fahrenheit	
Chive smear	Right prep cooler	41.00 Fahrenheit	
Lox	left prep cooler	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
White fish salad	Under the counter cooler	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Quat ammonia	sanitizer bucket	0.00 Fahrenheit	
Cut tomatoes	Under the counter cooler	39.00 Fahrenheit	
Half and half	Walk in cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: Facility shall be increased to a risk category 2 due to observed prepping of sandwiches and baking. Inspection frequency shall increase to twice a year.

Email: SantaClara@boichik.com

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 **12/30/2024**. 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: Lyiana Timoteo-Palafax
Supervisor

Signed On: December 16, 2024