

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 FA0252722 - CRAMER'S BAGELS		Site Address 495 EL CAMINO REAL 131, SANTA CLARA, CA 9505		Inspection Date 04/07/2026	
Program PR0367904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WOLF, HEIDI		Inspection Time 11:00 - 12:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MARTIN	FSC David Wolf 2/17/2030		

Placard Color & Score

GREEN
81

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						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						
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					X	
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						
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing					X	
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 FA0252722 - CRAMER'S BAGELS	Site Address 495 EL CAMINO REAL 131, SANTA CLARA, CA 95050	Inspection Date 04/07/2026
Program PR0367904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WOLF, HEIDI	Inspection Time 11:00 - 12:15
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: *In the 3-door preparation unit, measured multiple Potentially Hazardous Foods including cream cheese, cut tomato, and sausage patties from 43-56F. Per employee, foods were stocked this morning (less than 4 hours prior to temperature measurement. Observed foods are stocked above the insert cooler line. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC turned down the temperature of the refrigeration unit during inspection. Measured the adjusted ambient temperature at 41F.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Actively working employees lack food handler cards. [CA] Food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.*

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: *Observed the lid for the 3-door preparation unit has been broken off. Per PIC, facility removed the lid. [CA] Repair the preparation unit lid. Equipment shall be maintained in good condition.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed bowls without handles stored in direct contact with bulk dry ingredients. [CA] Provide approved utensils, such as scoops with handles, to prevent direct contamination of bulk foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed personal employee belongings (cell phone) on food preparation counter. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.*

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

Inspector Observations: *Observed accumulation of dust and debris on the floor underneath preparation counters. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	2-door upright cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
hot dog	3-door preparation unit	45.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cream cheese	walk-in cooler	39.00 Fahrenheit	
sausage patty	3-door preparation unit insert	46.00 Fahrenheit	46-56F
cream cheese	3-door preparation unit insert	44.00 Fahrenheit	
cut tomato	3-door preparation unit insert	43.00 Fahrenheit	43-48F
ambient	walk-in freezer	5.00 Fahrenheit	
beverages	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
milk	1-door under counter	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0252722 - CRAMER'S BAGELS	Site Address 495 EL CAMINO REAL 131, SANTA CLARA, CA 95050	Inspection Date 04/07/2026
Program PR0367904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WOLF, HEIDI	Inspection Time 11:00 - 12:15

Overall Comments:

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 **4/21/2026**. 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: Martin Luu
PIC
Signed On: April 07, 2026