

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 FA0291040 - HOUSE OF BAGELS	Site Address 5297 PROSPECT RD 20, SAN JOSE, CA 95129	Inspection Date 10/08/2026
Program PR0436275 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEREZ ASSOCIATES INC	Inspection Time 11:15 - 12:00
Inspected By MADELINE MEZA	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEX PEREZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/05/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/08/2026

Cited On: 10/05/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/08/2026

Minor Violations

Cited On: 10/08/2026

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 ambient temperature of the Front service cold holding display unit at 44F. No PHF's were currently inside the unit at the time of inspection. Per PIC, they are going to discontinue using the unit for PHF's.

[CA] Repair refrigeration unit so it can maintain required food temperatures. Discontinue using the unit for potentially hazardous food until compliant performance is verified.

Measured Observations

Item	Location	Measurement	Comments
Cream cheese	three door undercounter cooler insert	40.00 Fahrenheit	
Salmon	three door undercounter cooler	39.00 Fahrenheit	
Ambient	front service cold holding display	44.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
ambient	three door undercounter cooler	39.00 Fahrenheit	
Sliced cheese	three door undercounter cooler insert	38.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 10/5/2026).

The following major violations have been verified as in compliance:

K07: Improper holding temperatures. Facility has fixed the three door under counter cooler and all foods inside the unit are measured at proper holding temperatures at the time of inspection.

K8: Time as a public health control; procedures and records: Facility has properly labeled their whole milk serving canister and is aware of time-control procedures.

The following items are still out of compliance:

K35: Equipment, utensils: Approved, in good repair, adequate capacity: The facilities front service cold holding display is measuring at 44F. Per PIC, the facility will discontinue the use of all PHF's inside the unit.

Continue to address remaining violations as cited on the routine inspection report. Green placard issued during follow-up inspection.

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****Updated report on 10/14/26 to show compliance of major violations and emailed report to operator****

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 **10/22/2026**. 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: Alex Perez
PIC
Signed On: October 08, 2026