

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 FA0255490 - PANADERIA MI TIERRA COLOMBIAN BAKERY	Site Address 3054 ALUM ROCK AV C, SAN JOSE, CA 95127	Inspection Date 04/10/2026
Program PR0373103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DIEGO ARMANDO TRUJILLO	Inspection Time 15:00 - 16:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CRISTOBAL SALAZAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 04/10/2026

Cited On: 03/25/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 04/10/2026

Cited On: 04/10/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Repeated violation: The maximum water temperature on the manual three compartment wash sink was measured at 95 oF. When I arrived at the facility, the water heater was being replaced like for like. I learned today that the bakery is sharing a water heater with the grocery store.

[CA] Adjust the water heater temperature to raise the water temperature on the manual three compartments sink to 120 oF. The temperature on the three compartment sink is now raised to 130 oF. However, since the water heater is shared with the grocery store, the bakery owner is told to submit plan and specification to our office to install its own water heater within a week.

Please submit plan and specification in person in our office, address written on the top of this report, or via email at dehplanchek@deh.sccgov.org

Follow-up By
04/10/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three water compartment sink	120.00 Fahrenheit	
eggsq	Upright fridge	39.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 03.25/2026. The facility was issued a conditional pass for storing potentially hazardous food products at room temperature and for lack of hot water on the wash sink. All potentially hazardous foods are now stored at or below 41 oF. However, the water on the wash sink was measured at 95 oF. Most of the other violations from the day of the routine inspection are addressed as well. Therefore, the facility is issued a pass green placard.

However, since this is a repeated violation, another follow-up inspection shall be conducted sometime next week at a charge of \$298.00/hour to the owner. The owner is told to submit plan and specification to our office to install a dedicated water heater for the store within a week.

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 **4/24/2026**. 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.

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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: Cristobal Salazar
Employee
Signed On: April 10, 2026