

# 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 FA0260940 - PANADERIA EL ANGEL	Site Address 1050 MCLAUGHLIN AV 1050, SAN JOSE, CA 95122	Inspection Date 02/10/2026
Program PR0382547 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name EL ANGEL AND ASSOCIATES	Inspection Time 09:55 - 10:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ALFREDO

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 02/02/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 02/10/2026**

Cited On: 02/04/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 02/10/2026**

#### Minor Violations

Cited On: 02/10/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the three-compartment sink measured at 114.4F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

Cited On: 02/02/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Compliance of this violation has been verified on: 02/04/2026**

#### Measured Observations

N/A

#### Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Current inspection is chargeable.

- Facility has corrected the following:

- K23M - Facility was serviced by licensed pest control company numerous times.
  - Facility has deep cleaned facility of any evidence of vermin.
  - Gaps and cracks have been sealed.
  - No evidence of live or dead cockroaches was observed.

- Facility is hereby authorized to reopen and resume operations.

- Prior to reopening, conduct thorough cleaning and sanitization of all food and non-food contact surfaces.

### FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/24/2026**. 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



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**Received By:** Alfredo  
Owner

**Signed On:** February 10, 2026