

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 FA0213938 - BAY AREA HOT BREADS		Site Address 464 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 12/04/2024		Placard Color & Score YELLOW 51		
Program PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PSQUARE VENTURES		Inspection Time 10:15 - 12:30			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By HARMAN				FSC Parvesh K Bansal 01/01/2029

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						
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	X	
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	X	
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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		

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

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: * Repeat Violation. In the kitchen, access to the handwashing sink was obstructed by racks. [CA] Handwashing sinks shall be accessible at all times. [COS] Employees moved racks to create a pathway to the handwashing sink.

Follow-up By
12/06/2024

In the restroom, no paper towels available at the handwashing sink. [CA] Handwashing sinks shall be supplied with soap and paper towels at all times. Paper towels shall be stored in a dispenser. [SA] Employee supplied the handwashing sink with napkins.

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

Inspector Observations: In the 2-door reach in refrigeration at the front counter, measured paninis at 46 to 51F. The display thermometer and ambient temperature of the refrigerator measured at 58F. Per employee, panini containers were taken out within one hour for prep. [CA] Refrigeration units shall keep foods at 41F or below. [COS] Employee adjusted temperature to 39F to cool down foods.

Follow-up By
12/06/2024

Minor Violations

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

Inspector Observations: Employee food handler cards not available for review. [CA] Each food handler 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.

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

Inspector Observations: At the 3-compartment sink, measured the water temperature at 114F. [CA] Hot water shall be supplied at a minimum of 120F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the storage area nearby the restroom, observed one crawling insect. It did not appear to be a cockroach, no other evidence of live or dead insects or cockroaches. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Reviewed pest control report from 11/25/24.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed multiple open and uncovered bags of flour. [CA] Food shall be kept in closed containers, separated, and protected from contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: At the cash register, observed sample tray of foods available for self-service. No utensils provided for self-service. [CA] Provide utensils or individually package samples to protect from contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: In the self-service area, observed multiple food items were not appropriately labelled. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: *Observed accumulation of grime on nonfood-contact surfaces (milk crates, shelves, trash can) throughout facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks appropriate test strips. [CA] Sanitizer test strips shall be available for use at all times.*

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 use of unapproved equipment (hot plate) to cook panini filling without ventilation. [CA] Discontinue the use of unapproved equipment. Facility lacks ventilation hood for cooking. Only baking oven has a ventilation hood.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *In the kitchen, observed ceiling light bulb is missing light shield. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in the kitchen.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *At the 3-compartment sink, observed sprayer leaks when faucet is turned on. [CA] Repair sprayer and maintain plumbing fixtures in good repair.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Next to the restroom, observed large, overfilled trash can with accumulation of refuse. Trash can is surrounded by excessive refuse and debris. [CA] Clean and sanitize affected area. Premises shall be kept clean and free of debris.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed toilet paper stored outside the dispenser. [CA] Toilet paper shall be stored in the dispenser to prevent contamination.*

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 excessive clutter in the kitchen and storage areas. [CA] Clean and sanitize affected areas. Premises shall be kept clean to avoid pest harborage.*

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

Inspector Observations: *Observed multiple broken ceiling panels and holes in the walls and ceilings. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.*

Observed excessive food splashes and staining on the walls. [CA] Clean and sanitize affected areas. Premises shall be kept clean and maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
cake	2-door under counter	41.00 Fahrenheit	
vegetable mixture	2-door reach-in (kitchen)	41.00 Fahrenheit	
water	3-compartment sink	114.00 Fahrenheit	
panini	hot holding display	180.00 Fahrenheit	
cake	display refrigeration	41.00 Fahrenheit	
water	handwashing sink	100.00 Fahrenheit	
tomato sauce	prep line counter	41.00 Fahrenheit	
cut tomato	prep line counter	41.00 Fahrenheit	
potato mixture	2-door reach-in (kitchen)	41.00 Fahrenheit	
panini	2-door reach-in (front)	51.00 Fahrenheit	46-51F

Overall Comments:

Follow up inspection will be conducted on 12/6/2024 for major violations. Failure to comply may result in further enforcement actions. First follow up is free of charge, second follow up will be a charged inspection.

Spoke with owner Preeti on phone, she mentioned she has spoken to two plumbers and they told her there is no room to install a second hand wash sink in the facility. Facility will be provided more information regarding hand wash sink violation.

The existing hand wash sink shall be kept available at all times and shall not be blocked with racks. Failure to comply may result in further enforcement actions.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **12/18/2024**. 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.

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: Harmanjot Singh
Employee
Signed On: December 04, 2024