

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 FA0274570 - MEXICO BAKERY SUPER MERCADO		Site Address 2243 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 10/15/2025
Program PR0415170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MEXICO BAKERY INC	Inspection Time 12:20 - 13:00
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA AGUILAR	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/10/2025

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

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/10/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 10/15/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
milk jello	Merchandiser	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
milk cake	Merchandiser	41.00 Fahrenheit	
Milk	Merchandiser	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities and HACCP plan needed.

The following MAJOR violations were corrected:

K06 - Inadequate handwash facilities- Observed handwash stations have been properly stocked with hand soap and paper towels.- Paper towel dispenser installed at the meat dept. handwash station.

K18 - Compliance with ROP/Variance/HACCP plan; did not observe food preparation or sale of food items requiring HACCP plan

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 **10/29/2025**. 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

Estrella

Received By: Maria Aguilar
Employee
Signed On: October 15, 2025