

# 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 06/16/2023	
Program PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAY AREA HOT BREADS INC		Inspection Time 12:55 - 14:20
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By SHWETA	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>77</b>

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						
K06 Adequate handwash facilities supplied, accessible		X					
K07 Proper hot and cold holding temperatures	X						
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0213938 - BAY AREA HOT BREADS	<b>Site Address</b> 464 E EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 06/16/2023
<b>Program</b> PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> BAY AREA HOT BREADS INC	<b>Inspection Time</b> 12:55 - 14:20
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**

**Only hand wash sink in kitchen is completely blocked off by racks.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**Lack of soap at kitchen hand wash sink.**

**[CA] Soap shall be provided in dispenser at all times.**

**[SA] Soap bottle provided.**

**Lack of hand soap at restroom hand wash sink.**

**[CA] Soap shall be provided in dispensers at all times.**

**[SA] Soap bottle provided.**

### Minor Violations

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

**Inspector Observations: Food manager certificate expired.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Email certificate to [sukhreet.kaur@deh.sccgov.org](mailto:sukhreet.kaur@deh.sccgov.org)**

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

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Observed dirty water in mop bucket.**

**[CA] Mop water shall be disposed of in the janitorial sink or toilet facility.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Observed boxes stored in the floor in the dry storage area.**

**[CA] Food shall be stored at least 6 inches above the floor 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 bike in dry storage area.[CA] Food preparation or storage area shall not be used to store personal items.**

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

**Inspector Observations: Accumulation of food and debris on floors and walls.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

### Performance-Based Inspection Questions

N/A

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0213938 - BAY AREA HOT BREADS	<b>Site Address</b> 464 E EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 06/16/2023
<b>Program</b> PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> BAY AREA HOT BREADS INC	<b>Inspection Time</b> 12:55 - 14:20

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sliced tomatoes	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Vegetarian patties	Hot holding	137.00 Fahrenheit	
Chicken patties	Hot holding	136.00 Fahrenheit	
Cream	Single door refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	115.00 Fahrenheit	

## Overall Comments:

*Hand wash policy discussed.*

---

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 **6/30/2023**. 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:** Shweta

**Signed On:** June 16, 2023