

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 FA0210864 - PANNAPOLIS BAKERY #3		Site Address 792 E JULIAN ST, SAN JOSE, CA 95112		Inspection Date 09/25/2026		Placard Color & Score GREEN 87		
Program PR0304272 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AOBO THREE ENTERPRISES		Inspection Time 10:35 - 12:05			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By BARBARA				FSC Aldo Ortiz 8/1/29

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						S
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						S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed several fruit flies near the door at the front service area

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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:

1. Observed unprotected trays of bread on top of the bread display case at the customer area.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

[COS] The exposed breads were relocated to the counter behind the service line.

2. Observed pool raw eggs stored above raw pork at the upright cooler adjacent to the cooks line. Observed visible pooling of raw egg pooling on top of the plastic wrap of the pork container.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] The eggs were relocated to the bottom shelf. The plastic wrap was carefully removed to prevent spillage into the container and discarded; a new plastic wrapping was replaced at this time.

***No visible contamination was observed of the pork.**

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

Inspector Observations:

Observed bulk storage container labeled as "Rice" Container is holding rice flour.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

[COS] Container was relabeled at this time to indicate "Rice Flour"

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

Inspector Observations:

Observed an accumulation of grime on the front panel of the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

***Note: It was discussed with the PIC that ice machine is being serviced and the ice will be discarded and unit cleaned at this time.**

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

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Inspector Observations:

Observed leak at left cold water valve at three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

The following items are still pending from the 6/25/26 change of ownership inspection:

- 1. The kitchen handsink drains into the mop sink directly below, and is not approved due to sanitary reasons.**
- 2. Observed unapproved tortilla making station at dining area; equipment such as steam table, flat top grill, hand sink, microwave, and undetermined mechanical ventilation hood observed (appears to be Type 2). This area CANNOT be used until approval from DEH Plan Check has been obtained.**

***Note: The area was observed not in use at the time of inspection with flat top grill and microwave removed.**

- 3. Newly installed water heater. Previous structural review from 10/14/25 states a different type of water heater. [CA]: Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)**

PLANS MUST BE SUBMITTED TO AND APPROVED BY DEH PLAN CHECK REGARDING ALL NOTED REQUIREMENTS ABOVE NO LATER THAN 12/24/26 (6 MONTHS FROM INITIAL INSPECTION)

Plan Check General and Technical Questions:

**Email: dehplancheck@deh.sccgov.org
(408) 918-3400**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
WATER	KITCHEN HANDWASHING SINK	108.00 Fahrenheit	
CHORIZO/EGGS	COOKS LINE	176.00 Fahrenheit	FINAL COOKING TEMPERATURE
WATER	THREE COMPARTMENT SINK	132.00 Fahrenheit	
COOKED BEANS	COLD TOP COOLER AT COOKS LINE	38.00 Fahrenheit	
COOKED RICE	COLD TOP COOLER AT COOKS LINE	41.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
HAM	COLD TOP COOLER AT COOKS LINE	40.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
MENUDO	WALK IN COOLER	36.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted at this time. This is the facility's first inspection while operating.

***Please note the following under Section 113947.1. (a) of the California Health and Safety Code as discussed:**

No certified PERSON at a FOOD FACILITY may serve at any other FOOD FACILITY as the PERSON required to be certified pursuant to this subdivision. The certified owner or EMPLOYEE need not be present at the FOOD FACILITY during all hours of operation.;

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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 **10/9/2026**. 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.

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: Aldo Ortiz
Owner
Signed On: September 25, 2026