

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 FA0253401 - CHAYAKADD		Site Address 117 BERNAL RD 80, SAN JOSE, CA 95119		Inspection Date 07/02/2025		Placard Color & Score YELLOW 82		
Program PR0368942 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BREAD BAE, LLC		Inspection Time 14:15 - 16:15			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By ALEENA				FSC Shantee Chand 03/02/2030

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						S
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						S
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253401 - CHAYAKADD	Site Address 117 BERNAL RD 80, SAN JOSE, CA 95119	Inspection Date 07/02/2025
Program PR0368942 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BREAD BAE, LLC	Inspection Time 14:15 - 16:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Observed several potentially hazardous foods that measured in the temperature danger zone located on food prep surfaces (meat puffs 81F, meat puffs 102F, rice 91F) and in the walk-in cooler (raw shell eggs 61F). Per PIC, the meat puffs were put out within 30 minutes ago. The rice was used for lunch service 11-3 and is ready to be discarded. The raw shell eggs were brought to room temp by an employee for cakes and recently put back into the walk-in cooler. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may consider using TPHC (Time as a Public Health Control) which would allow them to keep PHFs at any temperature provided they fill out the Department's TPHC form, time mark the food for 4 hours maximum, and discard the food at the end of the 4 hour mark. [SA] PIC voluntarily discarded the eggs and rice, and time marked the meat puffs.

Follow-up By
07/08/2025

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

Inspector Observations: Observed one live cockroach in the floor sink and 2 dead cockroaches. PIC stated she has monthly pest control and deep cleans the facility on a weekly basis. [CA] Eliminate pests from facility; recommend increasing pest control treatments/visits. Recommend setting up a minimum of 20 monitoring traps. [COS] PIC killed and discarded the cockroaches.

Follow-up By
07/08/2025

Minor Violations

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

Inspector Observations: Observed 2 bags of open bulk. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	walk-in cooler	61.00 Fahrenheit	
meat puff	food prep surface	81.00 Fahrenheit	
curry	steam table	142.00 Fahrenheit	
raw shell eggs	walk-in cooler	41.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
cheese	food prep cold hold	43.00 Fahrenheit	
raw shell eggs	walk-in cooler	42.00 Fahrenheit	
rice	warmer	91.00 Fahrenheit	
meat puff	food prep surface	102.00 Fahrenheit	
quat	3 comp sink	200.00 PPM	
meat puff	food prep surface	182.00 Fahrenheit	
tomatoes	food prep cold hold	41.00 Fahrenheit	
beef	reach-in freezer	29.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **7/16/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0253401 - CHAYAKADD	Site Address 117 BERNAL RD 80, SAN JOSE, CA 95119	Inspection Date 07/02/2025
Program PR0368942 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BREAD BAE, LLC	Inspection Time 14:15 - 16:15

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: Aleena
Owner

Signed On: July 02, 2025