

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 10/10/2025		Placard Color & Score YELLOW 66		
Program PR0415170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MEXICO BAKERY INC		Inspection Time 14:00 - 16:00			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By JORGE LANDIN				FSC Jorge Landin 8/26/2028

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		X			N
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		X			N
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		
K32	Food properly labeled and honestly presented	X	
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	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: Only hand sink in the meat department is lacking soap and paper towels.

Follow-up By 10/15/2025

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[SA] PIC provided a pump soap dispenser and paper towels from the sales floor.

Maintain soap and paper towel dispensers stocked at all times.

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

Inspector Observations: Facility is dehydrating meat in a commercial dehydrator with no approved HACCP plan or CDFA meat processing license. Observed meat in dehydrator between 82F - 87F, equipment was turned off; per PIC meat has been in unit for about 6 hours. Facility is making fresh juice, bottling the juice and selling it in an ice bath; no label observed or CDPH license provided. Per PIC, juice is made daily.

Follow-up By 10/15/2025

[CA] Food facility shall obtain a HACCP plan approval for all alternate practice or procedure.

Facility is to discontinue juicing and drying meat until State approval is obtained.

Contact CDFA for more information on licensing for meat processing: 916-900-5004

Contact CDPH for more information on licensing for juice processing: 800-495-3232

[COS] Meat was voluntarily discarded

[SA] Juice was removed from the sales floor.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Several PHFs are measured 43F inside the merchandiser. Per PIC, foods were recently delivered. Open jug of milk is at 46F; per PIC, milk is used for coffee orders.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed food residue on table mounted can opener.

[CA] Wash, rinse and sanitize can opener before use to prevent cross contamination.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility cooks ceviche shrimp in lemon; no consumer advisory observed.

[CA] If an animal food, including beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish, is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the PERMIT HOLDER shall inform consumers of the significantly increased risk of consuming those FOODs by way of a disclosure pursuant to subdivision (b) and reminder pursuant to subdivision (c), using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

Add statement on display case stating: Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions. Add an asterisk sign next to the ceviche.

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

Inspector Observations: *Multiple fruit flies are observed near the juice station.*

[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. Facility makes aguas frescas and has 2 large plastic containers with a scoop for self serve; container is covered with aluminum. Gelatin and cakes decorated in house are stored without any covering/lid inside the customer reach in.*

[CA] *All food shall be separated and protected from possible contamination.*

[COS] *Agua fresca was brought inside facility. Ensure agua fresca is served only by food handler. Staff began to place cakes in cake containers with lids.*

2. Open jug of milk used for consumers for coffee is stored in merchandiser next to other sealed beverages for sale.

[COS] *Milk was relocated to the back away from customer self serve.*

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

Inspector Observations: *Some individually packaged gelatins and slices of cake lack a label; per PIC cakes and gelatins are delivered from Mexico Bakery.*

[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.*

Discussed with PIC to ensure all delivered products have a proper label.

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

Inspector Observations: *Floor in the small work room for cake decorating is unclean.*

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

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

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Measured Observations

Item	Location	Measurement	Comments
fresh juice	ice bath	46.00 Fahrenheit	
flan cake	reach in	41.00 Fahrenheit	milk gelatin - 41F
raw shell eggs	merchandiser	45.00 Fahrenheit	sealed milk- 45F hot links - 43F sour cream - 45F
cheese	cheese display case	41.00 Fahrenheit	
raw beef	meat display case	30.00 Fahrenheit	raw beef - 41F raw chicken - 49F recently prepped by butcher raw chicken - 41F chorizo - 41F raw pork - 41F raw shrimp - 36F raw chicken - 41F ceviche 38F
milk - open	merchandiser	46.00 Fahrenheit	
raw pork	walk-in cooler 2	34.00 Fahrenheit	
milk	prep table	41.00 Fahrenheit	
agua fresca strawberry	container with ice	39.00 Fahrenheit	
cut melon cup	merchandiser	43.00 Fahrenheit	water melon cup - 43F
raw chicken	walk-in cooler	33.00 Fahrenheit	raw beef - 31F gelatin - 36F

Overall Comments:

Routine conducted in conjunction with complaint investigation.

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 **10/24/2025**. 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



Received By: Jorge Landin
Owner
Signed On: October 10, 2025