

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 FA0230870 - LOS TRES HERMANOS BAKERY	Site Address 1430 S WHITE RD, SAN JOSE, CA 95122	Inspection Date 05/22/2026
Program PR0330961 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEREZ, CIPRIANO	Inspection Time 10:00 - 10:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By GUADALUPE RAMOS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/13/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 05/22/2026

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/22/2026

Minor Violations

Cited On: 05/22/2026

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

Inspector Observations: Couple drain flies were observed in the preparation area and some in the front dining area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Cited On: 05/22/2026

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

Inspector Observations: Repeated violation: There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line and on the floor in the front counter.

[CA] Replace the damaged/broken or missing floor tiles immediately.

Follow-up By
05/29/2026

Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Sanitizer bucket	100.00 PPM	
Milk	Reach-in cooler	34.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection that was conducted on 05/13/2026. The bakery was issued a conditional pass for lack of proper handwashing practice and for storing food out of safe temperature zone. Both violations are now confirmed to be corrected. Therefore, the bakery is issued a pass green placard. However, the above repeated violations must be corrected immediately as well.

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 **6/5/2026**. 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.

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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: Guadalupe Ramos
Manager

Signed On: May 22, 2026