

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 FA0212639 - HOUSE OF BAGELS		Site Address 5231 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 08/08/2025		Placard Color & Score GREEN 92		
Program PR0306945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KHOV, KUONG		Inspection Time 08:00 - 09:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SUZIE AND KENNY				FSC Kuong Khov 6/24/30

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination	X	
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	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	X	
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 FA0212639 - HOUSE OF BAGELS	Site Address 5231 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 08/08/2025
Program PR0306945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KHOV, KUONG	Inspection Time 08:00 - 09:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles in the kitchen are not labeled. [CA] Spray bottles in a food facility shall be labeled to identify it's contents.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Forks that are placed out for consumer self-service are not protected from contamination. [CA] Utensils placed out for consumer self-service shall be stored in a manner where it is protected from contamination. Ex: Stored with only handles of the utensils exposed.

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

Inspector Observations: The three compartment sink which is also the designated handwash sink for the back kitchen is only equipped with a spray nozzle and does not have a faucet. [CA] Sinks shall be equipped with a faucet that can reach and fill all compartments of the sink, and provide consistent running water for handwashing without holding the nozzle.

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: Employee's personal foods are stored on the middle shelf in the walk-in cooler and walk-in freezer directly above food served in the facility. [CA] Employee's personal items shall be stored separate or below food used by the facility to prevent cross-contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	Food prep unit	40.00 Fahrenheit	
Cream cheese	Upright reach-in cooler for self-service	40.00 Fahrenheit	
Sausage patty	Food prep unit insert	38.00 Fahrenheit	
Half and half	Display cooler	41.00 Fahrenheit	
Cheese	Walk-in cooler	38.00 Fahrenheit	
Salmon	Food prep unit	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shell egg	Food prep unit insert	40.00 Fahrenheit	
Salmon	Walk-in cooler	38.00 Fahrenheit	
Hot dog	Walk-in cooler	37.00 Fahrenheit	
Ham	Food prep unit insert	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Food prep unit	41.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0212639 - HOUSE OF BAGELS	Site Address 5231 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 08/08/2025
Program PR0306945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KHOV, KUONG	Inspection Time 08:00 - 09:15

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 **8/22/2025**. 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: Suzie Ly
Manager
Signed On: August 08, 2025