

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 FA0207767 - A BITE OF WYOMING	Site Address 2227 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 10/21/2025
Program PR0300067 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOMORA, INC	Inspection Time 11:35 - 12:10
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANA HERNANDEZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/14/2025

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

Compliance of this violation has been verified on: 10/17/2025

Cited On: 10/17/2025

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K14 - 8 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

Compliance of this violation has been verified on: 10/17/2025

Minor Violations

Cited On: 10/14/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 10/21/2025

Measured Observations

Item	Location	Measurement	Comments
sausage	prep table	38.00 Fahrenheit	
pooled eggs	prep table	45.00 Fahrenheit	removed from refrigeration upon orders.
diced tomatoes	reach in	40.00 Fahrenheit	

Overall Comments:

A follow up inspection is conducted for improper cold holding temperatures for potentially hazardous foods.

No major violations observed.

Ensure to maintain all cold holding potentially hazardous foods at 41F or below.

Please be advised that there is a follow-up inspection fee for this inspection, billed at \$298/hour, minimum one hour, during normal business hours.

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 **11/4/2025**. 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.

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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: Ana Hernandez
Owner

Signed On: October 21, 2025