

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 10/17/2025
Program PR0300067 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOMORA, INC	Inspection Time 09:00 - 09:35
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANA

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

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

Inspector Observations: *REPEAT VIOLATION*

Thick bacon stored on prep table measured at 61F. Per Cook, raw bacon was in the refrigerator, placed on prep table to defrost, approximately 1 hour prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[SA]: Raw bacon was relocated to 1 door reach in.

Follow-up By
10/21/2025

Cited On: 10/14/2025

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, 114125(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

This violation found not in compliance on 10/17/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	dish machine	50.00 PPM	
sauage	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 10/14/2024 regarding the following violations:

-K07 Proper hot and cold holding temperatures

-K14 Food contact surfaces clean, sanitized

-K49 Permits available

Specialist observations:

-K07 Proper hot and cold holding temperatures: NOT CORRECTED

-K14 Food contact surfaces clean, sanitized: CORRECTED

-K49 Permits available: CORRECTED; Health permit fee balance paid

This is the facility's first follow up inspection. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour. A follow up inspection will be conducted by 10/21/2025 to verify compliance for K07 Proper hot and cold holding temperatures.

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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 **10/31/2025**. 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: ANA HERNANDEZ
Managet
Signed On: October 17, 2025