

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 FA0250750 - DELIZIAS BAKERY 2 INC		Site Address 5320 MONTEREY HY D, SAN JOSE, CA 95111		Inspection Date 06/04/2025		Placard Color & Score GREEN 82		
Program PR0426487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DELIZIAS BAKERY 2 INC		Inspection Time 13:00 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JOSUE MORALES				FSC ELIZABETH LARA 11-25-27

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						S
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							S
K07	Proper hot and cold holding temperatures		X		X			S
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		S
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	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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: FOUND A CONTAINER WITH BREADED CHICKEN ON THE COUNTER AT 90F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: IT HAS BEEN ON THE COUNTER FOR ABOUT 1 HR, PER OPERATOR. SA: PLACE IN THE REFRIGERATOR UNDER AT UNDER 41F.

Minor Violations

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: FOUND A TRAY WITH BEEF STORED ON TOP OF THE TRASH CAN. [CA] DO NOT USE THE TRASH CAN AS A TABLE.

FOUND A COUPLE OF LARGE OPEN BAGS WITH FLOUR AND SALT IN THE DRY STORAGE ROOM. [CA] ONCE OPENED, STORE THEIR CONTENT IN A FOOD GRADE CONTAINER WITH A LID AND LABEL.

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

Inspector Observations: THE RICE PUDDING, JUICES AND PREPACKAGED CAKES ARE MISSING A LABEL. [CA] PROVIDE:

- 1. NAME OF THE FOOD**
- 2. CONTENTS OF THE FOOD IE: OZ**
- 3. INGREDIENTS**
- 4. NAME AND ADDRESS OF MANUFACTURER**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND THE SHELVES IN THE SMALLER DRY STORAGE ROOM WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE SHELVES MORE OFTEN.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE LIGHT SWITCH IN THE SMALLER DRY STORAGE ROOM WITH GREASE. [CA] CLEAN THIS PART MORE OFTEN.

FOUND TWO NON WORKING LIGHTS AT THE HOOD. [CA] PROVIDE WORKING LIGHTS.

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

Inspector Observations: FOUND CARPET ON THE FLOOR WHERE THE BREAD AND CAKES ARE MADE. [CA] REMOVE THE CARPET AND PROVIDE APPROVED FLOORING FOR THIS FOOD PREPARATION AREA.

FOUND GREASE AND GRIME ON THE FLOOR IN THE SMALLEST DRY STORAGE ROOM. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
MILK	REACH IN REFRIGERATOR	39.00 Fahrenheit	
PORK	REACH IN FREEZER	13.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
MILK	FRONT SELF SERVICE REFRIGERATOR	40.00 Fahrenheit	
POPSICLES	REACH DOWN FREEZER	16.00 Fahrenheit	
HAM	REACH IN REFRIGERATOR	41.00 Fahrenheit	
SOUR CREAM	REACH IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BREADED MEAT	COOKING TEMP	260.00 Fahrenheit	
BREADEDN MEAT	ON THE COUNTER	90.00 Fahrenheit	
HOT DOGS	SERVICE REFRIGERATOR	38.00 Fahrenheit	
TAMALES	HOT HOLDING	153.00 Fahrenheit	
CAK	REACH IN FREEZER	11.00 Fahrenheit	

Overall Comments:

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 **6/18/2025**. 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

L/C

Received By: ELIZABETH LARA
OWNER
Signed On: June 04, 2025