

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 FA0213938 - BAY AREA HOT BREADS		Site Address 464 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 06/19/2025		Placard Color & Score YELLOW 52		
Program PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PSQUARE VENTURES		Inspection Time 10:10 - 12:20			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SIMRANJIT				FSC PARVESH K BANSAL 01/01/2029

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						
K06	Adequate handwash facilities supplied, accessible		X		X			S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		S
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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of paper towels and soap at hand wash sink in the kitchen. Lack of paper towel at hand wash sink in the restroom .*

[CA] *Provide soap in dispensers at all times. Provide single use paper towels in dispensers at all times.*

[SA] *Soap bottle provide at kitchen hand wash sink.*

Napkins provided at kitchen and restroom hand wash sinks.

Follow-up By 06/24/2025

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

Inspector Observations: *Measured samosas at 104F, puffs between 114-130F. Per PIC, samosas were picked up from Rajjot Sweets and snacks at 8 AM. Puffs were baked at 8 AM.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *PIC will use TPHC (time as public health control) and use or discard the leftover PHFs at the end of 4 hours from when it was taken out of temperature control.*

Follow-up By 06/24/2025

Observed butter at 74 at front unit.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *Maintain on TPHC.*

Per PIC, the puffs get dry if the temperature is too high and he will use TPHC.

TPHC form provided to PIC.

Email it to district specialist at sukhreet.kaur@deh.sccgov.org

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at 114F at three compartment sink.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

Inspector Observations: *Observed few flies in the facility.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food bags such as cocoa powder and onion bags stored directly on floor in storage room.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

Observed multiple open food bags and a jam container open on shelf.

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

Lack of labels on bulk food that is taken out of its original packaging.

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

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

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Inspector Observations: *Observed samples above biscuits and other baked goods with a wrap on the tray without any utensil.*

[CA] *Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.*

[CA] *Provide dispensing utensil for each food item offered at consumer self-service counter to prevent cross contamination.*

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

Inspector Observations: *Lack of ingredients and place of business on some of the prepackaged food items.*

[CA] *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed black substance on spray nozzle at three compartment sink.*

Observed crumbs of cookies on bottom shelf of display unit and stuck in door slides. .

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lack of chlorine test strips.*

[CA] *Provide chlorine test strips.*

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: *Observed use of cardboard as floor liner in restroom and shelf liner in dry storage area.*

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

Observed multiple milk crates with accumulation of food in the facility.

[CA] *Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Remove the crates and use approved equipment.*

Food preparation sink is available but obstructed by microwave and other equipment.

[CA] *Prep sink shall be unobstructed and available for use at all times.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed multi use scoop for ice cream sitting in room temperature water.*

[CA] *Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

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

Inspector Observations: *Observed exposed light on ceiling in food prep area and storage area without covers.*

[CA] *Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Soiled wiping cloth observed on prep table at front prep area.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed a full large trash container near mop sink with open lid, observed flies nearby.

[CA] Refuse containers shall be covered at all times when not in use.

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: Observed back door partially opened, front door is propped open and observed flies in the facility.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Back door to food prep area shall be self-closing. Air curtains shall be in operation over all open exterior doors to prevent flying pests.

Observed cluttered mop sink and water heater area. Mop are stored outside the mop sink and rack.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Inspector Observations: Accumulation of food debris, grime and dust on floors throughout the facility.

[CA] Floors shall be cleaned regularly and maintained in good condition.

Observed stains on walls near three compartment sink.

[CA] Clean the walls and maintain in good condition.

Observed openings in ceiling in dry storage room with freezer, above water heater and in back hallway.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed unapproved equipment for dough flattening and dough shapes in the facility.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Provide plans to obtain approvals for the equipment by 7/20/25 or equipment may be impounded.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cakes	Front display cake unit	41.00 Fahrenheit	
Ice cream	Ice cream freezer	40.00 Fahrenheit	
Paneer	Prep unit	37.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Cream	Under counter refrigerator at cake area	41.00 Fahrenheit	
Pastries	Front display cake unit	40.00 Fahrenheit	
Puffs	Hot holding	114.00 Fahrenheit	114-130F
Slice tomatoes	Prep unit	32.00 Fahrenheit	
Hot water	Three compartment sink	114.00 Fahrenheit	
Chicken	Prep unit	39.00 Fahrenheit	
Cake	Two door refrigerator for cakes	41.00 Fahrenheit	
Cheese	Two door refrigerator	41.00 Fahrenheit	
Samosas	Hot holding	104.00 Fahrenheit	
Potato filled vada	Under counter prep unit	36.00 Fahrenheit	
Mixed vegetables	Two door refrigerator in the kitchen	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 6/24/25 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.

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 **7/3/2025**. 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

Manvir

Received By: MANVIR SINGH

Signed On: June 19, 2025