

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 FA0208424 - MEXICO BAKERY #1	Site Address 2811 STORY RD C, SAN JOSE, CA 95127	Inspection Date 08/28/2025
Program PR0303410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LANDIN, MELCHOR	Inspection Time 15:50 - 17:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MELCHOR LANDIN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/28/2025

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

Inspector Observations: Packaged salads, sandwiches, and cut fruits stored on the self-serve display fridge were all measured above 50 oF. The owner said the products have been stored on the unit for more than four hours.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. The chef said the cheese was taken half an hour ago from the preparation fridge, and the beef was cooked an hour ago. About half a dozen sandwiches, about 50 cups of milk teas, and bout two dozen cups of cut fruits were voluntarily condemned and destroyed by the owner (COS). Please do not use the unit to store any potentially hazardous foods until it is fully repaired.

Follow-up By
08/28/2025

Cited On: 08/28/2025

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, 14125(b), 114141

Inspector Observations: The maximum water temperature on the mechanical dishwasher was measured at 97 OF.

[CA] If high temperature mechanical dishwasher is used to sanitize dishes, the minimum temperature must be adjusted to 160 OF. Until the mechanical dishwasher's temperature is raised to 160 OF, sanitizing must be done on the two-compartment wash sink (SA).

Follow-up By
08/28/2025

Employees were observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager demonstrated the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

Minor Violations

Cited On: 08/28/2025

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: Ambient air temperature of one of the preparation fridges located back in the kitchen was measured above 50 OF.

[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.

Follow-up By
08/28/2025

The maximum temperature on the mechanical dishwasher was measured at 97 oF.

[CA] Until the mechanical dishwasher's temperature is raised to 160 of, Please stop using it as a sole utensil wash mechanism.

Measured Observations

Item	Location	Measurement	Comments
Sandwiches	Display case	54.00 Fahrenheit	
Cut melon	Display case	55.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Hot water	Mechanical dishwasher	97.00 Fahrenheit	

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Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection conducted on 07/22/2025. The mechanical dishwasher of the facility was not working, and the person in charge was told to stop using the unit to sanitize any utensil or equipment until repaired. The PIC was told to contact the office before using it. However, during this follow-up inspection, employees were using the non-working mechanical dishwasher to wash dishes. Food products in the front self-serve display fridge were also measured above 55 oF.

Therefore, the facility is issued a conditional pass. Any upcoming follow-up inspections may only be conducted at an applicable follow-up inspection charges to the owner.

2. I have to wait until the owner comes to the store and discuss with him.

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 9/11/2025. 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: Melchor Landin
Owner
Signed On: August 28, 2025