

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 FA0212532 - HOUSE OF BAGELS		Site Address 4300 GREAT AMERICA PY 132, SANTA CLARA, CA 95050		Inspection Date 09/16/2026		Placard Color & Score GREEN 85		
Program PR0306535 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHHI, MARK		Inspection Time 10:25 - 12:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ERICKA MOTOLVO				FSC Jessica Chhi 2/26/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						N
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	X			
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		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						S

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		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212532 - HOUSE OF BAGELS	Site Address 4300 GREAT AMERICA PY 132, SANTA CLARA, CA 95054	Inspection Date 09/16/2026
Program PR0306535 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHHI, MARK	Inspection Time 10:25 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed mold-like substance accumulating inside ice machine.

[CA] Ensure all food contact equipment is clean and free of debris.

[COS] Ice machine was cleaned.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cooked turkey in prep cooler at 45F. Per employee PHFs was stocked this morning roughly 2 hours prior.

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

[COS] Employee ensured prep cooler was closed to ensure temperature is below 41F.

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

Inspector Observations: Boxes of food observed to be stored on the floor of walk in freezer and container of mayonnaise observed on floor of walk in cooler.

[CA] Keep food at least 6" off of the ground.

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

Inspector Observations: Oven observed to be out of ventilation hood and yellow staining observed on ceiling and walls directly around unit.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility may attempt to submit oven for hood exemption.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Amibient	Front display refridgerator	41.00 Fahrenheit	
Melon	Front display case	47.00 Fahrenheit	
Date Walnut spread	Walk-in	39.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Lox	Front display refridgerator	41.00 Fahrenheit	
Chlorine	3-compartment sink	100.00 PPM	
Pooled eggs	Ice bath on counter	40.00 Fahrenheit	
Ham	Walk-in	39.00 Fahrenheit	
Turkey	Prep cooler	45.00 Fahrenheit	
Water	3-compartment sink	120.00 Fahrenheit	
Water	Handwashing sink	70.00 Fahrenheit	
Amibient	Walk-in	38.00 Fahrenheit	
half & half milk	Front displase refridgerator	40.00 Fahrenheit	
American Cheese	Prep cooler	40.00 Fahrenheit	

Overall Comments:

Note: Inspection was conducted and written by Jasmine Lopez.

OFFICIAL INSPECTION REPORT

Facility FA0212532 - HOUSE OF BAGELS	Site Address 4300 GREAT AMERICA PY 132, SANTA CLARA, CA 95054	Inspection Date 09/16/2026
Program PR0306535 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHHI, MARK	Inspection Time 10:25 - 12:00

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 **9/30/2026**. 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: Ericka M.

Signed On: September 16, 2026