

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 FA0205458 - RICA PANADERIA	Site Address 1080 S WHITE RD E, SAN JOSE, CA 95127	Inspection Date 02/24/2026
Program PR0305947 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ORTIZ, JESUS	Inspection Time 12:40 - 13:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ESTELLA ORTIZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/12/2026

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

Compliance of this violation has been verified on: 02/24/2026

Cited On: 02/12/2026

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

Compliance of this violation has been verified on: 02/24/2026

Minor Violations

Cited On: 02/24/2026

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: A couple of the employees do not have active food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

Follow-up By

03/10/2026

California approved Food Handler Card (FHC) class providers

All Directory Listing

(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>

Cited On: 02/24/2026

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

Inspector Observations: Couple of drain flies were observed in the preparation area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Follow-up By

03/10/2026

Cited On: 02/24/2026

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By

02/24/2026

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Sanitizer bucket	100.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Cheese	Preparation fridge	39.00 Fahrenheit	
Potato	Steam table	159.00 Fahrenheit	
Beans	Steam table	165.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 2/12/2026. The bakery was issued a conditional pass for failing to properly sanitize utensils and for storing potentially hazardous food products outside a safe temperature zone. Both violations are observed to be corrected. Most of the minor violations were also corrected. Therefore, the facility is issued a green placard.

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However, the above repeated violations must be corrected immediately as well.

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 **3/10/2026**. 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: Estella Ortiz
Manager
Signed On: February 24, 2026