

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 FA0260983 - DELIZIAS BAKERY 3 INC		Site Address 1575 S WINCHESTER BL C, CAMPBELL, CA 95008		Inspection Date 09/04/2025		Placard Color & Score GREEN 83		
Program PR0382623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DELIZIAS BAKERY 3 INC		Inspection Time 12:30 - 13:25			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By CECILIA AGUILAR				FSC CECILIA AGUILAR 08/04/2026

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			
K07	Proper hot and cold holding temperatures	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						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source							
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				N

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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260983 - DELIZIAS BAKERY 3 INC		Site Address 1575 S WINCHESTER BL C, CAMPBELL, CA 95008	Inspection Date 09/04/2025
Program PR0382623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DELIZIAS BAKERY 3 INC	Inspection Time 12:30 - 13:25
K48	Plan review		
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: 1.EMPTY PAPER TOWEL DISPENSER FOR THE HAND WASHING SINK.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] EMPLOYEE REFILL THE PAPER TOWEL DISPENSER.

2.HAND WASHING SINK WAS OBSTRUCTED WITH TWO GARBAGE BINS.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

[COS] EMPLOYEE CLEARED THE SINK AREA.

Minor Violations

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

Inspector Observations: FLIES INSIDE THE FOOD PREP AREA.

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

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: FOOD PREPARATION SINK IN USE TO WASH WIPING CLOTHS.

[CA] Food preparation sink shall not be used for the cleaning of wiping cloth. Facility can use warewashing sink to clean wiping cloths but it shall be cleaned and sanitized before and after each specific 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: LACK DEVICE TO HANG MOP.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

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

Inspector Observations: WALL BEHIND RACK WITH TAMALES HOT HOLDING IS DAMAGED.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	BUCKET	100.00 PPM	
OAT MILK	HOT HOLDING	135.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
CAKE	THREE DOOR SLIDING REFRIGERATION	40.00 Fahrenheit	
WHIPPING CREAM	REFRIGERATION SMALL	42.00 Fahrenheit	
HOT WATER	HAND WASHING	105.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
TURKEY	PREP COOLER	40.00 Fahrenheit	
HAM	PREP COOLER	40.00 Fahrenheit	
FLAN	TWO DOOR REFRIGERATION	40.00 Fahrenheit	
TAMALES	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	MOP SINK	130.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0260983 - DELIZIAS BAKERY 3 INC	Site Address 1575 S WINCHESTER BL C, CAMPBELL, CA 95008	Inspection Date 09/04/2025
Program PR0382623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DELIZIAS BAKERY 3 INC	Inspection Time 12:30 - 13:25

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 9/18/2025. 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



Received By: CECILIA AGUILAR
PIC

Signed On: September 04, 2025