

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 FA0206284 - PANAPOLIS 2		Site Address 1492 ALMADEN RD A, SAN JOSE, CA 95125		Inspection Date 12/12/2025		Placard Color & Score GREEN 81		
Program PR0307176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AOBO 1 ENTERPRISES INC		Inspection Time 08:30 - 10:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ALDO				FSC Aldo Ortiz 8/1/29

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						S
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				
K07	Proper hot and cold holding temperatures		X		X			N
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	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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
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		

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

Comments and Observations

Major Violations

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

Inspector Observations: *Measured a pot of refried beans holding at 110F on counter top for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F or cold held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1. Lacking mounted soap dispenser at hand wash station located at front service line. [CA] Install mounted soap dispenser.*
2. Found warewashing soap used as hand soap for hand wash station at front service line. [CA] Use proper hand soap.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Found several trays and basket of bread stored on top of display case at service line where customer has access to. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*
2. Found single use cups used to dispense bulk goods in back storage area. [CA] Provide scoops with handles for bulk goods to prevent from potential contamination.
3. Found bulk goods stored in household containers. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: *Lacking chlorine test strips to test concentration of sanitizer. [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: *Found an unapproved electric Aroma pot used to reheat refried beans. [CA] Discontinue using household appliances, use approved commercialized equipment for cooking of food items.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Found leaking faucet at warewash sink (middle section) when water knob is off. [CA] Secure leak.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
milk	self-service counter	41.00 Fahrenheit	
refried beans	counter (pot)	110.00 Fahrenheit	for less than 4 hours. COS- Operator voluntarily discarded PHFs.
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
sliced turkey	2 door cold top	38.00 Fahrenheit	
chocolate flan	display case	41.00 Fahrenheit	
bacon	2 door reach in	41.00 Fahrenheit	
rice	2 door cold top	41.00 Fahrenheit	
sliced tomatoes	2 door cold top	39.00 Fahrenheit	
milk	2 door reach in	41.00 Fahrenheit	
shell eggs	2 door upright	41.00 Fahrenheit	
pork tamales	warmer	139.00 Fahrenheit	
milk	3 door upright	39.00 Fahrenheit	
tamales	2 door upright freezer	-6.80 Fahrenheit	
pastor	2 door cold top	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	

Overall Comments:

Note: Discussed the following topics with person in charge (PIC): food temperature, labeling of self-served food items, food storage and time as a public health control.

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 **12/26/2025**. 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: Aldo Ortiz
Owner

Signed On: December 12, 2025