

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 FA0275353 - BAGEL GUYS BAKERY		Site Address 1702 MERIDIAN AV C, SAN JOSE, CA 95125		Inspection Date 07/18/2025		Placard Color & Score GREEN 86		
Program PR0416103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAGEL GUYS LLC		Inspection Time 10:00 - 11:15			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SCOTT & CHRIS (O)				FSC Chris Williams 2/20/30

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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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 tray of hash browns holding at 82F on rack near cooks line for less than 4 hours. [CA] Maintain all PHFs hot held at or above 135F and or cold held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration unit.

Minor Violations

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

Inspector Observations: Found boxes of food items stored on floor in walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

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

Inspector Observations: Found soiled wiping cloths stored in 0ppm quat concentration at service line and prep area. [CA] Maintain quat concentration at 200ppm or as specified by manufacturer. [COS] Operator remade quat sanitizer solution. Final reading at 200ppm.

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: 1. Found cold water knob off at the ONLY hand wash station in back prep area. Note: Another hand wash station is near by at front service line. [CA] Ensure cold/hot water is provided at all times. [COS] Operator turned on cold water valve.
2. Upon turning on cold water valve, observed faucet at hand wash station located in back prep area leaking. [CA] Repair leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in-freezer	4.90 Fahrenheit	
sliced tomato	2 door cold top	39.00 Fahrenheit	
hash browns	2 door upright freezer	2.40 Fahrenheit	
quat	sani buckets	0.00 Fahrenheit	COS-final reading at 200ppm.
sliced tomato	2 door cold top	40.00 Fahrenheit	
sausage	hot insert	187.00 Fahrenheit	
eggs	flat top	188.00 Fahrenheit	process of cooking
hash brown	rack	82.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit
sliced sausage	hot insert	167.00 Fahrenheit	
sliced cheese	walk-in	39.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
pooled eggs	2 door reach in	49.00 Fahrenheit	diligent prep
ambient	2 door reach in	41.00 Fahrenheit	
sliced cheese	2 door cold top	41.00 Fahrenheit	
salmon	2 door reach in	38.00 Fahrenheit	
beverage	3 door sliding upright	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
cream cheese	2 door cold top	40.00 Fahrenheit	

Overall Comments:

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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 **8/1/2025**. 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: Chris William
Owner

Signed On: July 18, 2025