

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 FA0206651 - LA SONORENSE BAKERY		Site Address 163 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 07/21/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 71 </div>		
Program PR0301369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA SONORENSE BAKERY, IN		Inspection Time 10:30 - 12:10			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRO MINERA				FSC ALEJANDRO MINERA 4-17-29

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						N
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						S
K07	Proper hot and cold holding temperatures		X		X			S
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		N
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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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		

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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: FOUND BAGELS AT 115F, BURRITOS 120F AND PRETZELS WITH HAM AT 105 IN THE HOT HOLDING UNIT AT THE FRONT SERVICE DESK. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. NOTE: THE FOOD WAS REHEATED TO 165 AND PLACED BACK IN THE UNIT WITH INCREASED HEAT.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE HAND WASH SINK IN THE KITCHEN HAS HOT WATER AT 71F. [CA] PROVIDE HOT WATER AT 100F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND A SPRAY BOTTLE WITHOUT A LABEL IN THE JUICE AREA. [CA] PROVIDE A LABEL.

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

Inspector Observations: FOUND MILK BEING STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE REACH IN REFRIGERATOR. FOUND FOOD DEBRIS AND GREASE ON THE FRONT OF THE SLIDE DOOR REFRIGERATOR AND SLIDING DOORS BASE. [CA] CLEAN THIS AREA MORE OFTEN.

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: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE 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 RUSTED SHELVES IN THE REACH IN REFRIGERATOR. [CA] REPLACE THE SHELVES.

FOUND PLASTIC NON FOOD GRADE CONTAINERS BEING USED FOR THE BREAD. [CA] USE FOOD GRADE NSF APPROVED PLASTIC CONTAINERS.

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: FOUND A BOWL BEING USED TO SCOOP THE SUGAR IN THE BAKERY. [CA] PROVIDE A FOOD GRADE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING THERMOMETER FOR THE HOT HOLDING UNIT. MISSING PROBE LIKE THERMOMETER TO TAKE INTERNAL TEMPERATURE OF THE FOOD. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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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: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCES ON THE WALL BY THE FOOD PREPARATION SINK IN THE BAKERY AREA. [CA] REMOVE THE MOLD.

FOUND FOOD DEBRIS ON THE FLOOR BELOW THE DRY STORAGE SHELVES BY THE BACK DOOR. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations


Item	Location	Measurement	Comments
PRETZELS WITH HAM	HOT HOLDING	105.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK NEAR RESTROOM	100.00 Fahrenheit	
BEANS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	20.00 Fahrenheit	
BURRITOS	HOT HOLDING	120.00 Fahrenheit	
BACON	REACH IN REFRIGERATOR	30.00 Fahrenheit	
HOT WATER	HAND WASH SINK BY COOKING AREA	71.00 Fahrenheit	
CHORIZO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
PASTRIES	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
BAGEL SANDWICH	HOT HOLDING	115.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	41.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	

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 **8/4/2025**. 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: CORINA LONA
MANAGER
Signed On: July 21, 2025