

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 FA0274570 - MEXICO BAKERY SUPER MERCADO		Site Address 2243 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 08/24/2026		Placard Color & Score RED 76		
Program PR0415170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MEXICO BAKERY INC		Inspection Time 09:00 - 11:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By FERNANDO LANDIN				FSC JORGE LANDIN 8-26-28

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		S
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures	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				S
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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **FOUND LIVE AND DEAD COCKROACHES ON THE FOOD PREPARATION TABLES, IN THE HAND WASH SINK IN THE BACK, CRAWLING ON THE WALL AT THE 3 COMPARTMENT SINK NEAR THE BACK IRON CURTAIN DOOR, ON THE FLOOR NEAR THE ICE MACHINE, INSIDE THE CHURRO DISPLAY CASE, ON BAKING TRAYS, INSIDE CONTAINERS, ON TO GO PLASTIC CONTAINERS IN THE SMALL FOOD PREP ROOM, ON THE FLOOR IN THE RESTROOM . [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE ENTERING THE BUILDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$282 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR OR \$645/2-HOUR MINIMUM DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.**

Follow-up By
08/31/2026

FOUND FRUIT FLIES IN THE BACK OF THE STORE AND MEAT DEPARTMENT. [CA] REMOVE THE FLIES.

Minor Violations

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

Inspector Observations: **MISSING PAPER TOWELS AT THE HAND WASH SINK IN THE BACK. [CA] PROVIDE PAPER TOWELS AT ALL TIMES. COS**

K14 - 3 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, 114125(b), 114141

Inspector Observations: **THE CHLORINE CONCENTRATION AT THE 3 COMPARTMENT SINK IS AT 200 PPM. [CA] PROVIDE 100 PPM CHLORINE SANITIZER.**

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 RAW CHICKEN STORED ABOVE BEVERAGE CANS IN THE DISPLAY REFRIGERATOR. [CA] STORE RAW CHICKEN BELOW READY TO DRINK BEVERAGES OR FOOD.**

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

Inspector Observations: **FOUND MOLD LIKE SUBSTANCE ON THE TOP INSIDE OF THE ICE MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.**

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 CARDBOARD LINING THE SHELVES IN THE SMALL FOOD PREP ROOM. [CA] REMOVE THE CARDBOARD.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: **THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.**

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

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Inspector Observations: FOUND A TIRE, A TRASH BIN AND OTHER CLUTTER IN THE BACK ROOM. [CA] THE PREMISES OF A FOOD FACILITY SHALL BE FREE OF LITTER AND ITEMS THAT ARE UNNECESSARY TO THE OPERATION OR MAINTENANCE OF THE FACILITY, SUCH AS EQUIPMENT THAT IS NONFUNCTIONAL OR NO LONGER USED.

FOUND A JACKET STORED ON THE FOOD PREP TABLE IN THE SMALL FOOD PREP ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
BURRITOS	DISPLAY FREEZER	-4.00 Fahrenheit	
CHICKEN	WALK IN COOLER	35.00 Fahrenheit	
ICE CREAM	DISPLAY FREEZER	-4.00 Fahrenheit	
CHLORINE SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
CHICKEN	REACH IN FREEZER	2.00 Fahrenheit	
SHRIMP	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
FLAN	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEEF	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
CAKES	DISPLAY REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

1. FOUND DEAD COCKROACHES IN THE FOLLOWING AREAS: FOUND LIVE AND DEAD COCKROACHES ON THE FOOD PREPARATION TABLES, IN THE HAND WASH SINK IN THE BACK, CRAWLING ON THE WALL AT THE 3 COMPARTMENT SINK NEAR THE BACK IRON CURTAIN DOOR, ON THE FLOOR NEAR THE ICE MACHINE, INSIDE THE CHURRO DISPLAY CASE, ON BAKING TRAYS, INSIDE CONTAINERS, ON TO GO PLASTIC CONTAINERS IN THE SMALL FOOD PREP ROOM, ON THE FLOOR IN THE RESTROOM .

2. PHOTOGRAPHS: TAKEN FOR DOCUMENTATION PURPOSES.

3. SUPERVISOR NOTIFIED; ELIZABETH TOBIN

4. NOTIFICATION: THE PERSON IN CHARGE DURING INSPECTION, FERNANDO LANDIN, HAS BEEN INFORMED THAT THE FACILITY MUST CLOSE IMMEDIATELY.

THE PREMISES OF EACH FOOD FACILITY MUST BE MAINTAINED FREE OF VERMIN. A FACILITY CANNOT OPERATE IF THERE IS A VERMIN INFESTATION THAT LEADS TO CONTAMINATION OF FOOD CONTACT SURFACES, PACKAGING, UTENSILS, FOOD EQUIPMENT, OR ADULTERATION OF FOOD. THE FACILITY IS REQUIRED TO CEASE OPERATIONS IMMEDIATELY AND MUST REMAIN CLOSED UNTIL ALL CORRECTIVE ACTIONS ON THE PROVIDED CHECKLIST ARE COMPLETED.

REQUIREMENTS BEFORE REOPENING:

1. EMAIL THE SIGNED AND COMPLETED REOPENING CHECKLIST TO THE ASSIGNED INSPECTOR.

2. SUBMIT A COPY OF THE PEST CONTROL REPORT FROM A LICENSED PROVIDER.

NOTE: PROVIDE AN EMAIL TO melissa.huerta@deh.sccgov.org INDICATING THAT YOU WILL BE USING A DIFFERENT COMMISSARY FOR THE SUPPORT OF THE MOBILE FOOD FACILITY LOCATED AT THE FRONT OF THE STORE IN THE PARKING LOT.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/7/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: MELCHOR LANDIN
OWNER
Signed On: August 24, 2026