

# 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

|                                                                                 |  |                                                                   |                                            |                                            |                                         |                                                                                                                                                                |  |                                        |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------|--------------------------------------------|--------------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0260983 - DELIZIAS BAKERY 3 INC                            |  | <b>Site Address</b><br>1575 S WINCHESTER BL C, CAMPBELL, CA 95008 |                                            | <b>Inspection Date</b><br>12/27/2024       |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>91</b> </div> |  |                                        |
| <b>Program</b><br>PR0382623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                   | <b>Owner Name</b><br>DELIZIAS BAKERY 3 INC |                                            | <b>Inspection Time</b><br>09:45 - 10:50 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>HINA WYNE                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                            | <b>Consent By</b><br>ANNIA LOPEZ RODRIGUEZ |                                         |                                                                                                                                                                |  | <b>FSC</b> CECILIA AGUILAR<br>8/4/2026 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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     |        |     |     | S   |
| 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                                          | 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  |       |       |        |     |     | S   |
| 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                                    |     |     |
| 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                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| 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 |     |     |
| 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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|                                                                          |                                                            |                                  |
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| Program<br>PR0382623 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>DELIZIAS BAKERY 3 INC                        | Inspection Time<br>09:45 - 10:50 |
| K48                                                                      | Plan review                                                |                                  |
| K49                                                                      | Permits available                                          |                                  |
| K58                                                                      | Placard properly displayed/posted                          |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Two out of one paper towel dispenser lack paper towel.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Single use paper towel dispenser shall always have paper towels for proper hand washing.**

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: Cutting board for food prep table is stained.**

**[CA] Surfaces of equipment such as cutting blocks and boards that are stained, scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced. Keep cutting boards clean from food debris.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Dust debris on the vents in the kitchen and restroom.**

**[CA] Clean dust from the vents.**

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

**Inspector Observations: Dust and food debris on floor and walls.**

**[CA] Clean floor and walls more frequently to prevent build ups.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item         | Location              | Measurement       | Comments |
|--------------|-----------------------|-------------------|----------|
| CINIMON MILK | HOT HOLDING           | 168.00 Fahrenheit |          |
| HOT WATER    | HAND WASHING RESTROOM | 100.00 Fahrenheit |          |
| FLAN         | REFRIGERATION         | 38.00 Fahrenheit  |          |
| SANITIZER    | BUCKET                | 100.00 PPM        |          |
| CHICKEN      | FOOD PREP TABLE       | 40.00 Fahrenheit  |          |
| HOT WATER    | HAND WASHING          | 100.00 Fahrenheit |          |
| STRAWBERRIES | FREEZER               | 20.00 Fahrenheit  |          |
| MILK         | REFRIGERATION         | 38.00 Fahrenheit  |          |
| CAKE         | REFRIGERATION SMALL   | 37.00 Fahrenheit  |          |
| OMELATE      | FOOD PREP TABLE       | 43.00 Fahrenheit  |          |
| CHEESE       | FOOD PREP TABLE       | 40.00 Fahrenheit  |          |
| HOT WATER    | 3-COMP SINK           | 120.00 Fahrenheit |          |
| TAMALES      | HOT HOLDING           | 160.00 Fahrenheit |          |
| CUSTARD      | REFRIGERATION         | 40.00 Fahrenheit  |          |
| HAM          | FOOD PREP TABLE       | 40.00 Fahrenheit  |          |

### Overall Comments:

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|                                                                          |                                                            |                                  |
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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 **1/10/2025**. 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 |



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**Received By:** Annia Lopez Rodriguez  
PIC  
**Signed On:** December 27, 2024