

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 FA0253361 - REGAL BAGEL		Site Address 125 BERNAL RD, SAN JOSE, CA 95119		Inspection Date 11/08/2024	
Program PR0368893 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAO, CHHENG		Inspection Time 14:00 - 15:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By STEVEN YAN	FSC Steven Yan 05/07/2027		

Placard Color & Score GREEN 86

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						S
K07 Proper hot and cold holding temperatures			X	X			N
K08 Time as a public health control; procedures & records		X		X			N
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		
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253361 - REGAL BAGEL	Site Address 125 BERNAL RD, SAN JOSE, CA 95119	Inspection Date 11/08/2024
Program PR0368893 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, CHHENG	Inspection Time 14:00 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed potentially hazardous foods that are subject to TPHC to not be discarded at the end of the 4 hour mark (hot dogs 71, ham and cheese croissant 71F). The PHFs were put out at 9:05am. [CA] Ensure PHFs that are subject to time control are properly marked for 4 hours and discarded at the end of the 4 hour mark. [COS] PIC voluntarily discarded the PHFs.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed potentially hazardous food located in the food prep cold hold unit that measured in the temperature danger zone (turkey 49F). The turkey was stored above the chill line. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue overfilling the inserts above the chill line.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Mop sink was clogged and not draining. [CA] Unclog mop sink and maintain in good condition. [COS] PIC unclogged mop sink during time of inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
hot water	food prep sink	120.00 Fahrenheit	
turkey	smaller display refrigerator	41.00 Fahrenheit	
ham and cheese croissant	display area	71.00 Fahrenheit	
ham, cheese	walk-in cooler	36.00 Fahrenheit	
milk	lowboy refrigerator	40.00 Fahrenheit	
cream cheese	reach-in refrigerator	34.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
bagel	walk-in freezer	15.00 Fahrenheit	
turkey	food prep cold hold	41.00 Fahrenheit	41F-49F
hot dog	display area	71.00 Fahrenheit	

Overall Comments:

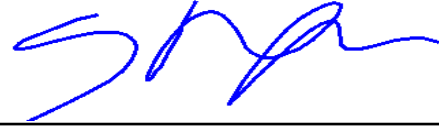
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/22/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0253361 - REGAL BAGEL	Site Address 125 BERNAL RD, SAN JOSE, CA 95119	Inspection Date 11/08/2024
Program PR0368893 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, CHHENG	Inspection Time 14:00 - 15:00

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: Steven Yan
Manager

Signed On: November 08, 2024