

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 FA0255027 - PANAPOLIS PANADERIA		Site Address 784 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 07/30/2024	
Program PR0372314 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AOBO ENTERPRISES INC		Inspection Time 09:20 - 11:15
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By MARIA		FSC Not Available	

Placard Color & Score GREEN 77

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		X			N
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						
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	X	
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		X
K40 Wiping cloths: properly used, stored		
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		X
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the front handwash sink lacked soap.

[CA] Provide soap at the handwash sink.

[COS] A soap dispenser was placed at the front handwash sink.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: A manager's food safety certificate was not available for review.

[CA] Keep a copy of the manager's food safety certificate at the facility for review.

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: On top of the front counter and inside the grab-and-go refrigerator: observed breads/cakes were displayed uncovered and unwrapped.

[CA] Protect foods from potential customer contamination via wrappers, sneeze guards, etc.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Inside the glass door grab-and-go/walk-in refrigerator: observed prepackaged foods (jello cups, cakes, etc) lacked labels.

[CA] Food prepackaged in a food facility shall bear a label that includes:

- 1. The common name of the food.**
- 2. If made from two or more ingredients, a list of ingredients in order of weight.**
- 3. Quantity of the contents.**
- 4. Name and place of business of the manufacturer, packer, or distributor.**

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

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Obtain a metal probe thermometer to measure internal food temperatures.

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) Observed a small two-hole leak on the bottom surface of the 3-compartment sink's faucet.

[CA] Repair leaks.

2) Under the handwash sink and prep sink in the rear kitchen: observed lack of one-inch air gap between the drain pipes and the top of the floor sink.

[CA] Maintain a minimum one inch air gap between the bottom of the drain pipes and the top of the floor sinks to prevent backflow.

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

Inspector Observations: Observed the bathroom door was propped open during the inspection.

[CA] Keep the bathroom door closed.

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

Inspector Observations: Observed lack of cove-base flooring in the front prep area.

[CA] Provide approved cove base flooring. See notes below regarding Plan Check consultation.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
MILK, CAKES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
BREADS	WALK-IN FREEZER	28.00 Fahrenheit	
MILK	REACH-DOWN REFRIGERATOR	38.00 Fahrenheit	
QUATERNARY AMMONIA	SANITIZING BUCKET	200.00 PPM	
SLICED TOMATOES, TURKEY	PREP INSERTS	38.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
TAMALES	HOT HOLDING UNIT	160.00 Fahrenheit	
WARM WATER	HANDWASH SINK, RESTROOM	100.00 Fahrenheit	

Overall Comments:

Per PIC, tamales are delivered frozen from El Pan Dulce Bakery in San Jose.

Notes:

- When reheating foods, foods must be reheated from 41F to 165F within 2 hours.

- For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

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 **8/13/2024**. 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.

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: Aldo Ortiz
Owner

Signed On: July 30, 2024