

**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> FA0255027 - PANAPOLIS PANADERIA		<b>Site Address</b> 784 N 13TH ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 05/04/2026	
<b>Program</b> PR0372314 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> AOBO ENTERPRISES INC		<b>Inspection Time</b> 13:00 - 15:00
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARIA BARBARA (PHONE) & ALDO (PHONE-Q)		<b>FSC</b> Aldo Ortiz 8/1/29	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>84</b>
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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				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				N

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	X	
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	X	
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	X	
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		

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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: Found a makeshift water bottle used to store soap at front hand wash station near cash register. [CA] Use approved hand soap for hand wash station at all times.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found several flies throughout food facility especially near 1-compartment sink and back storage area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

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: 1. Found trays of unprotected bread stored on counter top at customer service not protected. Customer has direct access to bread. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

**2. Found raw shell eggs stored above cheese in 3 door upright. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: Found containers of food item stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.**

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: 1. Found the following equipments stored outside of food facility: 3 door upright (Avantico), ice machine (Uniflow) and warmer (intek manufacturing LLC. [CA] All commercially approved equipment shall be stored inside of permitted food facility. Note: Facility ONLY has a type II hood on site.**

**2. Found a stove top and butane gas cannister stored outside of food facility. [CA] Discontinue using unapproved butane stove top immediately.**

**3. Found wooden shelves installed in back prep area. [CA] Remove wooden shelves, use approved food grade shelvings for storage of food items.**

**4. Found black bags used to store bread on back counter area. [CA] Discontinue using black bags, use approved food grade bags for storage of food items.**

Follow-up By  
05/11/2026

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: 1. Found disposable cups used to dispense bulk goods in sugar bin. [CA] Use scoops with handles when dispensing bulk goods.**

**2. Found several filling/pastries containers being reused for the storage of other food items in walk-in-cooler. [CA] Use approved food grade containers for storing food items.**

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: Found leak at the follow area: hand wash station (prep area) at hot water knob and middle faucet and at mop sink atmospheric pressure valve when water is turned on. [CA] Secure leak.**

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## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
beverage	3 door upright	39.00 Fahrenheit	
chorizo	2 door cold top	41.00 Fahrenheit	
sliced cheese	2 door cold top	39.00 Fahrenheit	
chocolate roll	2 door sliding display case	39.00 Fahrenheit	
cream cheese	3 door upright (outside)	39.00 Fahrenheit	
milk	3 door upright (outside)	39.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
fruits	2 door reach in freezer	6.50 Fahrenheit	
diced tomato	2 door cold top	40.00 Fahrenheit	
shell eggs	3 door upright	40.00 Fahrenheit	
milk	3 door upright	38.00 Fahrenheit	
tamales	walk-in	28.00 Fahrenheit	
sliced ham	2 door cold top	39.00 Fahrenheit	
ham	2 door reach in	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	

## Overall Comments:

**Note: Warewash station left side ONLY has a spray nozzle, if facility is unable to demonstrate proper warewashing, facility shall install a goose neck faucet at left compartment sink.**

**Facility receives cooked food from PR0307176. Panapolis 2.**

**A follow-up inspection shall be conducted.**

**Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.**

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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 **5/18/2026**. 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.

### 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:** Aldo Ortiz  
Owner

**Signed On:** May 04, 2026