

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 FA0275950 - MAIN ST BAGEL #8		Site Address 2638 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 06/27/2022
Program PR0417103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SREY PECH NAVY	Inspection Time 13:10 - 14:00
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SOTHIARY ENG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/22/2022

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

Compliance of this violation has been verified on: 06/27/2022

Cited On: 06/22/2022

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

Compliance of this violation has been verified on: 06/27/2022

Cited On: 06/22/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/27/2022

Cited On: 06/22/2022

K14 - 8 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, 14125(b), 114141

Compliance of this violation has been verified on: 06/27/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted to verify compliance of major violations noted on routine inspection dated 6/22/22 that resulted in conditional pass due to inadequate supplied handsinks, inadequate use of TPHC, foods adulterated, and unclean and unsanitized food contact surfaces.

Observations:

***Major violations corrected:**

- K06: Handsink in warewash observed to be fully stocked with soap and papertowels. No items are stored in handsink that obstruct it's use.
- K08: Time stamp for bagel dogs to be out from 9:00am to 1:00pm. Today's batch has been discarded, so none to observe. TPHC written procedures posted on cabinet under cash register.
- K13: Bakery food items in open case do not exhibit any adulteration. No flies or other hazards observed on foods.
- K14: Meat slicer is clean to sight and touch. Ensure employees clean and sanitize food contact surfaces after every use.

**Minor violations corrected, such as scoops used rather than bowl in dry storage, unit measuring ambient temperature of 41F, light operable above 3 comp warewash sink, front door open during time of inspection, and labels observed on ALL cream cheese containers and labels displayed on shelving for naming and amount in ounces for Fresh OJ and Thai Tea (only 1 ingredient).*

**Continue to work on eliminating fruit flies with pest control services.*

**All major violations corrected, placard changed to green PASS.*


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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 7/11/2022. 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: SOTHIARY ENG
PIC
Signed On: June 27, 2022