

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 FA0273062 - MEXICO BAKERY INC		Site Address 1560 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 05/29/2026		Placard Color & Score GREEN 83		
Program PR0412918 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MEXICO BAKERY INC		Inspection Time 14:05 - 16:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MELCHOR LANDINI				FSC YARELI PEREZ 7-14-28

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						S
K07	Proper hot and cold holding temperatures	X						S
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		S
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		X
K33	Nonfood contact surfaces clean		X
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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

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

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

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

Inspector Observations: FOUND PREPACKAGED COOKIES ON THE FRONT COUNTER NOT LABELED. [CA] FOOD PREPACKAGED IN A FOOD FACILITY SHALL BEAR A LABEL THAT COMPLIES WITH THE LABELING REQUIREMENTS PRESCRIBED BY THE SHERMAN FOOD, DRUG, AND COSMETIC LAW, THE LABEL INFORMATION SHALL INCLUDE:

1. NAME OF THE FOOD

2. CONTENTS OF THE FOOD IE: OZ

3. INGREDIENTS

4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.

MISSING THE LABEL FOR A COUPLE OF FLOUR WORKING CONTAINER. [CA] PROVIDE LABEL.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE CAKE DISPLAY REFRIGERATOR WITH FOOD DEBRIS. [CA] THIS THIS AREA MORE OFTEN.

FOUND MOLD LIKE SUBSTANCE ON THE BACK OF THE ICE MACHINE. [CA] CLEAN AND SANITIZE THIS AREA MORE OFTEN.

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: FOUND A WALL MOUNTED ELECTRIC BUG ZAPPER ON THE WALL ABOVE THE CONTAINERS WITH ORANGES AT THE FRONT FOOD PREPARATION AREA. [CA] RELOCATED THE ZAPPER TO A PLACE THAT IS NOT ABOVE FOOD STORAGE, FOOD PREPARATION AREAS OR WARE WASHING AREAS.

FOUND A BOX DIVIDER FOR THE TRAYS MADE OF RAW WOOD. [CA] EQUIPMENT FOR FOOD OR EQUIPMENT STORAGE SHALL BE MADE OF NON ABSORBENT AND EASILY CLEANABLE MATERIAL.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION COUNTER. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: MISSING THE TOILET TANK COVER IN THE WOMEN'S RESTROOM. [CA] PROVIDE COVER.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE SIDE DOOR OPEN. [CA] CLOSE THE DOOR TO PREVENT THE ENTRANCE OF PESTS.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE MEN'S RESTROOM. [CA] PROVIDE SIGN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT DOGS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
TORTA	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
TAMALES	COOKING TEMP	165.00 Fahrenheit	
CAKES	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
MEAT	WALK IN COOLER	37.00 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 **6/12/2026**. 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



Received By: MARIA LANDINI
OWNER

Signed On: May 29, 2026