

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 FA0213938 - BAY AREA HOT BREADS	Site Address 464 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/04/2024
Program PR0303618 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAY AREA HOT BREADS INC	Inspection Time 15:35 - 16:15
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By RAMAN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/04/2024

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

Inspector Observations: *Repeat violation

Only hand wash sink in the kitchen is blocked off by racks.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Racks moved to make access to hand wash sink.

Lack of soap at kitchen hand wash sink and some napkins stored in paper towel dispenser. Lack of paper towel at restroom hand wash sink and soap provided in a bottle.

[CA] Single use paper towel and soap shall be provided in wall mounted dispensers at all times.

[SA] Soap provided in bottle at kitchen hand wash sink and napkins provided at restroom hand wash sink.

Cited On: 01/04/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cooked paneer at 51F in two door refrigerator. Per PIC, it was taken out for food prep so time in the morning. .

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC uncovered the container and moved to container to top shelf of the refrigerator for proper air flow for rapid cooling.

Cited On: 01/04/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink under prep table near three compartment sink is overflowing.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On site for follow up inspection.

No observations of waste water in the floor sink. Per owner, plumber was able to snake the drain and clear the waste water. Operator pour water into the floor sink and it disposed properly.

Facility is ok to reopen.

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 **1/18/2024**. 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.

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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: Raman
Owner

Signed On: January 04, 2024