

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 FA0261131 - BIJAN BAKERY & CAFE		Site Address 170 S MARKET ST, SAN JOSE, CA 95113		Inspection Date 04/02/2026		Placard Color & Score GREEN 76		
Program PR0382855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BIJAN BAKERY INC		Inspection Time 13:30 - 15:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ROCIO				FSC Rocio Hermosillo 04/09/2026

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						S
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		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		
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	X	
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		
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

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

Inspector Observations:

Timers were not on for the croissants and steamed milks. Per staff, they had been made at 7 am.

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

[COS] Items were discarded per TPHC guidelines. Educated on importance of complying with TPHC written procedures.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. The paper towel dispenser in the kitchen was empty. A roll of paper towels was available nearby.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

2. Repeat Violation: The hand sink in the back prep area was obstructed.

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

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

Inspector Observations:

Dead cockroaches were observed in the following areas:

- smushed against a cabinet door in the front service area.
- dead on a sticky trap under the stove
- dead under an upright cooler.

[CA] Clean and sanitize area of dead cockroaches. Provide pest control reports for the next 2 months.

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

Inspector Observations:

Repeat Violation: Bulk food items in the dry storage area were not stored in containers with lids.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

The stove and sheet trays next to the stove have an accumulation of debris and grease.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

1. The faucet at the front of house handwash station is leaking.

2. The water line at the kitchen handwash station is leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

The toilet is leaking.

[CA] Ensure to maintain toilet and toilet facilities in good repair.

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

Inspector Observations:

1. Repeat Violation: There is a ceiling tile missing above the dry storage area that holds the flours.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

2. The corner guard near the stove is detaching.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair. Reattach and seal.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Salads	Display Cooler	39.00 Fahrenheit	
Milk	Counter	78.00 Fahrenheit	TPHC, discarded
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Ham	Walk in Cooler	37.00 Fahrenheit	
Eggs	Walk in Cooler	38.00 Fahrenheit	
Tomatoes	Prep Cooler	38.00 Fahrenheit	
Milk	Undercounter Cooler	40.00 Fahrenheit	
Water	Undercounter Dishwasher	159.80 Fahrenheit	
Ambient Air	Walk in Freezer	10.00 Fahrenheit	
Cakes	Display Cooler	33.00 Fahrenheit	
Ham	Prep Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- Per Bijan, the property owner will be erecting an enclosed patio to match the patio at the adjacent facility. Following the patio cover, they will expand their menu to include wine. Ensure to submit to our plan check unit for any structural changes to the kitchen or front service area (sandwich and cafe area).

- Per Rocio and Bijan, they have pest control services bimonthly. Most recent pest control report was for December 2025. Service report indicated no pest activity.

- The food safety certificate expires in one week. Ensure to maintain a valid food safety certificate.

- A follow up inspection will be conducted to verify compliance with K08 and K23.

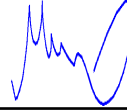
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **4/16/2026**. 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: Bijan
Owner
Signed On: April 02, 2026