

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 FA0256381 - LA SOLEDAD BAKERY #2		Site Address 17865 MONTEREY RD M, MORGAN HILL, CA 95037		Inspection Date 04/07/2026		Placard Color & Score YELLOW 70		
Program PR0374402 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LEOPOLD RENE SANTOS		Inspection Time 12:00 - 13:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By DIEGO				FSC Not Available

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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		
K33	Nonfood contact surfaces clean		
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		
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

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

Inspector Observations: No paper towels in dispenser in restroom. [CA] Refill paper towels in dispenser and keep stocked at all times. [COS] PIC refilled paper towel dispenser during time of inspection.

Follow-up By
04/10/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located on top of the sweet bread display unit (pork sandwich 80F) and in the food prep cold hold unit (shredded cheese 49F). The sandwiches were not under temperature or time control and per PIC, had been out for about 1 hour. The shredded cheese was in a bag and positioned above the chill line. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may use time control but PHFs must be time-marked and discarded within 4 hours. Keep PHFs below the chill line in the food prep cold hold units. [COS] PIC voluntarily discarded the 2 pork sandwiches and the staff put the cheese in the reach-in cooler to rapidly cool.

Follow-up By
04/10/2026

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

Inspector Observations: Observed food containers being sanitized at 3 compartment warewash sink with the chlorine sanitizer reading at 0ppm. [CA] Ensure food containers are properly washed and sanitized with 100ppm chlorine or 200ppm quat. [COS] PIC added the proper amount of chlorine in the 3 compartment sink to sanitize.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC not available during time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Observed several fruit flies on food debris below the large box of tortillas in the dry storage area. [CA] Eliminate vermin from facility.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
raw beef	food prep sink	34.00 Fahrenheit	
shredded cheese	food prep cold hold	49.00 Fahrenheit	
chlorine	3 comp	0.00 PPM	
rice	hot hold	155.00 Fahrenheit	
rice	food prep surface (cooling)	136.00 Fahrenheit	
soup	reach-in	41.00 Fahrenheit	
beef	cookline	203.00 Fahrenheit	
cooked nopales	food prep surface (cooling)	67.00 Fahrenheit	
tamale	freezer	0.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
sliced tomatoes	food prep cold hold	42.00 Fahrenheit	
pork sandwich	customer self serve	80.00 Fahrenheit	
milk	reach-in	45.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
sausage	beverage refrigerator	41.00 Fahrenheit	

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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 **4/21/2026**. 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: Rene Santos
Owner

Signed On: April 07, 2026