

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 FA0283958 - BASKET BAGELS CAFE		Site Address 3129 MERIDIAN AV 10, SAN JOSE, CA 95124		Inspection Date 08/05/2026		Placard Color & Score GREEN 86		
Program PR0425876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BASKET BAGELS CAFE LLC		Inspection Time 13:40 - 15:05			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ANNIE (O)				FSC Sokuntheavy Chea 8/28/30

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				N
K07	Proper hot and cold holding temperatures			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						
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. Found hand wash station located between 1-compartment sink and warewash sink slightly blocked by a trash bin. [CA] Ensure hand wash station is accessible at all times.
2. Lacking soap at hand wash station located at entrance of back prep area. Note: Another hand wash station is located at warewash area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the following PHFs holding between 44F - 47F in 2 door cold top/reach in at cooks line and service line for less than 4 hours: pooled eggs, sliced ham, sliced turkey, lox and milk. [CA] Maintain all PHFs cold held at or below 41F.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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

Inspector Observations: Found 1 DEAD cockroach under oven located at cooks line. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found scoops handle in direct content for bulk bin at cooks line and near ice machine. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
sliced ham	walk-in	41.00 Fahrenheit	
cream cheese	2 door cold top (service line)	41.00 Fahrenheit	
sliced turkey	walk-in	41.00 Fahrenheit	
beverage	3 door upright	41.00 Fahrenheit	
toppings	2 door cold top (cooks line)	41.00 Fahrenheit	
pooled eggs	2 door cold top (service line)	44.00 Fahrenheit	
sliced turkey	2 door cold top (service line)	47.00 Fahrenheit	
cream cheese	1 door upright	41.00 Fahrenheit	
sliced tomato	walk-in	41.00 Fahrenheit	
milk	2 door reach in (cooks line)	44.00 Fahrenheit	between 44F - 45F
warm water	handsink (warewash/kitchen, front & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
diced watermelon	2 door sliding display case	41.00 Fahrenheit	
lox	2 door reach in (service line)	44.00 Fahrenheit	
milk	walk-in	41.00 Fahrenheit	
bagels	walk-in-freezer	0.60 Fahrenheit	
sliced ham	2 door cold top (service line)	44.00 Fahrenheit	
sliced sausage	2 door cold top (service line)	47.00 Fahrenheit	
jalepeno cheese bagel	display	78.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.

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 **8/19/2026**. 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: Nike Sourn
Owner

Signed On: August 05, 2026