

# 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

|                                                                                 |  |                                                           |                                    |                                      |                                         |                                                                                                                                                                |  |                          |
|---------------------------------------------------------------------------------|--|-----------------------------------------------------------|------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0256565 - BLAZIN' BAGELZ                                   |  | <b>Site Address</b><br>890 RENZ LN #100, GILROY, CA 95020 |                                    | <b>Inspection Date</b><br>07/07/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                          |
| <b>Program</b><br>PR0374667 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                           | <b>Owner Name</b><br>SAM, LEAKHENA |                                      | <b>Inspection Time</b><br>10:30 - 11:45 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                    | <b>Consent By</b><br>THOMAS L.       |                                         |                                                                                                                                                                |  | <b>FSC</b> 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     |        |     |     | N   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                                        |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0374667 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SAM, LEAKHENA                        | Inspection Time<br>10:30 - 11:45 |
| 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:** Facility has boba inside of a mental container that is not time marked. Per PIC, the boba is tossed away before 4-hours.

**[CA]** When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

**[SA]** TPHC form was provided to PIC and will be reviewed by specialist.

### Minor Violations

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

**Inspector Observations:** Unable to provide a current food manger certification at the time of inspection.

**[CA]** Obtain a new food manager certification within 60-days.

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

**Inspector Observations:** 1. Ceiling panels are missing outside of the walk in entrance.

**[CA]** Ceilings of all rooms where non prepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

**REPEAT VIOLATION.** Failure to comply may result in enforcement action.

2. Multiple floor tiles in front of the two reach in freezers are damaged at the time of inspection.

**[CA]** Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

### Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

### Measured Observations

| Item                 | Location                       | Measurement       | Comments |
|----------------------|--------------------------------|-------------------|----------|
| Ambient              | Reach in freezers (3x)         | 5.00 Fahrenheit   |          |
| Cheese               | Prep table #2                  | 39.00 Fahrenheit  |          |
| Milk                 | Under counter refrigeration #2 | 39.00 Fahrenheit  |          |
| Shelled eggs         | Walk in                        | 38.00 Fahrenheit  |          |
| Milk                 | Reach in (grab and go)         | 39.00 Fahrenheit  |          |
| Milk                 | Under counter refrigeration    | 39.00 Fahrenheit  |          |
| Cut fruit            | Reach in (grab and go)         | 39.00 Fahrenheit  |          |
| Chorizo              | Prep table                     | 39.00 Fahrenheit  |          |
| Hot water            | 3-Compartment/prep/mop sinks   | 120.00 Fahrenheit |          |
| Cheese               | Walk in                        | 38.00 Fahrenheit  |          |
| Cream cheese         | Prep table #3                  | 39.00 Fahrenheit  |          |
| Sanitizer (Chlorine) | 3-Compartment                  | 100.00 PPM        |          |
| Sanitizer (Chlorine) | Sanitizer bucket               | 100.00 Fahrenheit |          |
| Cut tomato           | Prep table                     | 39.00 Fahrenheit  |          |
| Warm water           | Hand wash/restrooms            | 100.00 Fahrenheit |          |

### Overall Comments:

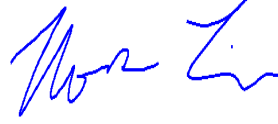
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 7/21/2026. 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: Thomas L.  
Manager

Signed On: July 07, 2026