

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 FA0207832 - FERNANDEZ BAKERY		Site Address 2269 STORY RD, SAN JOSE, CA 95122		Inspection Date 05/02/2022	
Program PR0303497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FERNANDEZ, MELESIO JR		Inspection Time 11:00 - 13:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By MELESIO	FSC Beatris Fernandes 2/7/2027	

Placard Color & Score
GREEN
69

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		X			N
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	X	
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		
K34 Warewash facilities: installed/maintained; test strips	X	
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		X
K40 Wiping cloths: properly used, stored		X
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		X
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: Observed lack of paper towel in dispenser at the only hand wash station at front prep area. [CA] Single use paper towel shall be provided in dispenser at hand wash station at all times. [COS] Operator restocked the dispenser with paper towel.

Minor Violations

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

Inspector Observations: Observed lack of food handler cards for employees. [CA] Food handlers shall obtain food handler cards and maintain for the duration of the employment as food handler.

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

Inspector Observations: Measured milk at 43F-44F and cheese at 42F in the front walk in cooler. [CA] PHF items shall be stored at 41F or below.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed mop water sitting in the mop bucket. [CA] Mop water shall be properly disposed off in the janitorial sink after use.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed containers of raw shell eggs stored above ready to eat food items in the front walk in cooler. [CA] Store all raw shell eggs below ready to eat food items to protect food from contamination.

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

Inspector Observations: Observed various bulk food containers without labels. [CA] Containers storing food items that are taken out of original packaging shall be labeled with common name to properly identify contents inside.

Observed various food buckets and containers stored on the floor. [CA] Food shall be stored at least six inches above the floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed lack of chlorine test strips in the facility. [CA] Provide testing strips to measure concentration of sanitizer for warewash

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: Observed facility reuse various single use buckets such as strawberry filling bucket to store other food items. [CA] Discontinue reusing the buckets. Use approved containers that are smooth, durable and easily cleanable for storage.

Observed paper cups use as scoops for bulk food items. [CA] Use a scoop with handle and store handle in a manner that it does not touch food to avoid contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: *Lack of thermometer in the two door refrigerator and walk in cooler. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Lack of probing thermometer to check internal temperatures of food items. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed an employee use wiping cloth and store it on counter after use. [CA] Wiping cloth shall be stored in sanitizing solution of 100 ppm chlorine or 200 ppm of quaternary ammonium.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed personal items such as jackets stored with food items near walk in freezer. [CA] Store all personal items away from food related items.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Milk	Walk in cooler	44.00 Fahrenheit	43-44F
Cheese	Walk in cooler	42.00 Fahrenheit	
Pork	Cold insert above two door refrigerator	40.00 Fahrenheit	
Cheese	Cold insert above two door refrigerator	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Ambient	Walk in freezer	32.00 Fahrenheit	
Cut tomatoes	Cold insert above two door refrigerator	40.00 Fahrenheit	
Water	Three compartment sink	120.00 Fahrenheit	
Cheese	two door refrigerator	40.00 Fahrenheit	
Ham	Cold insert above two door refrigerator	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Sukhreet Kaur
Inspection report prepared by Sukhreet Kaur

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 **5/16/2022**. 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: Martha Fernandez
Owner

Signed On: May 02, 2022