

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 FA0250472 - MAIN STREET BAGEL #3		Site Address 1708 OAKLAND RD 600, SAN JOSE, CA 95131		Inspection Date 09/23/2025		Placard Color & Score RED 82
Program PR0360775 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LING, YONG K		Inspection Time 13:15 - 15:30	
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By LYLY	FSC YONG LING 02/28/2029			

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						
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		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		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					N

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		X
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

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

Inspector Observations: Inside the walk-in refrigerator: measured internal temperature of pooled eggs and raw shell eggs to be 55F.

Follow-up By
10/13/2025

Note: The walk-in refrigerator door was observed to be open; PIC stated the door had been open for 1 or 2 hours due to replacing parts (the refrigerator was not malfunctioning. This was a parts replacement that was scheduled 3 weeks prior due solely to wanting to maintain it in good condition).

[CA] Keep potentially hazardous foods at 41F/45F and below or 135F and above.

[COS] Foods were immediately moved to a different refrigerator.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed live cockroaches in the following locations:

Follow-up By
10/13/2025

- 2 live cockroaches on the floor near the handsink in the rear kitchen area
- Approximately 6-8 live cockroaches of varying life stages in the mop sink and on the wall behind the mop sink
- 1 live cockroach on the wall behind the prep sink

[CA] A food facility shall not operate when there is a vermin infestation or has evidence of that is not eliminated or has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s) that cannot be corrected.

The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

FACILITY WAS CLOSED. See notes below.

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed labels prepackaged foods in the front glass door refrigerator was missing information.

[CA] Food prepackaged in a food facility shall bear a label that includes:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in order of weight.
3. Quantity of the contents.
4. Name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
RAW SHELL EGGS, POOLED EGGS	WALK-IN REFRIGERATOR	55.00 Fahrenheit	HELD FOR 1-2 HOURS, PER PIC
WARM WATER	HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CREAM CHEESE, BEVERAGES	FRONT DISPLAY REFRIGERATOR	40.00 Fahrenheit	
SLICED TOMATOES, SLICED TURKEY	PREP INSERTS	41.00 Fahrenheit	

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Overall Comments:

Provided and discussed Checklist for Reopening After Closure Due to Vermin Infestation.

Requirements Before Reopening (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Email the signed and completed Reopening Checklist to the assigned inspector at mindy.nguyen@deh.sccgov.org.*
- 2. Submit a copy of the pest control report from a licensed provider.*

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection.

****If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened.****

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

Main office contact: (408) 918-3400

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Any subsequent inspection(s) shall each be billed \$298/hr during business hours, or \$645/hr during non-business hours pending availability. NOTE: If a second reinspection (billable) is required, the facility may be required to pay for the inspection before a specialist can reinspect. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Informed supervisor P. Mark.

CLOSURE / PERMIT SUSPENSION NOTICE


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 **10/7/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lyly Ling
Cashier
Signed On: September 23, 2025