

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 FA0273062 - MEXICO BAKERY INC		Site Address 1560 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 08/08/2025		Placard Color & Score YELLOW 50		
Program PR0412918 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MEXICO BAKERY INC		Inspection Time 11:18 - 13:30			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By YARELI PEREZ				FSC Yareli Perez 07/16/2028

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						
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		X			
K14	Food contact surfaces clean, sanitized		X		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		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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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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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: *Observed raw shell eggs on the counter; per employee eggs have been out for an undetermined amount of time.*

Observed various potentially hazardous foods between 45F - 50F in the prep unit in front of the cook-line; per employee food was brought into unit about 1.5 hour before inspection from the walk-in cooler.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *an ice bath was created for the foods in the prep unit. Eggs were voluntarily discarded by PIC - see VC&D.*

Owner called a refrigeration technician during inspection.

Follow-up By 08/13/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed fly land on a piece of bread dough. Observed liquid spill inside garlic salt bin from the food prep sink resulting in garlic salt being contaminated (bin is located under drainboard of prep sink in the back of the kitchen). Observed ice with black particles in the ice machine.*

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Protect food to prevent contamination.*

[COS] *dough, garlic salt and ice were voluntarily discarded by employee.*

Specialist instructed staff to cover foods and protect bread on baker's rack.

Follow-up By 08/13/2025

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 interior of ice machine with brown residue throughout machine; observed food prep sink with encrusted food stains/debris; observed flies landing on sinks and counter tops in the back of the facility; observed table mounted can opener blade with heavy build up of dry residue.*

[CA] *wash, rinse and sanitize all food contact surfaces to prevent contamination.*

[SA] *Staff were actively cleaning during inspection.*

Follow-up By 08/13/2025

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

Inspector Observations: *Observed about 5 house flies throughout the kitchen.*

[CA]: *The premises of each food facility must be maintained free of vermin.*

[SA] *staff were actively eliminating flies in kitchen.*

Follow-up By 08/13/2025

Minor Violations

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

Inspector Observations: *Some bulk food storage bins lack a label.*

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

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

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Inspector Observations: *Observed about 5 containers of chocoflan missing a label - cake is made in house.*

[CA] Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Encrusted food residue and stains observed throughout exterior of baking and food equipment, such as table mounted can opener. Observed slimy organic growth throughout sliding door display case windows (where cakes are stored).*

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: *Chlorine test strips are not available.*

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Measure 100 ppm chlorine when sanitizing at 3 comp sink.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *1. Observed a wall mounted electric bug zapper on wall behind the ware washing machine.*

Follow-up By
08/13/2025

[CA] Discontinue using this specific electric bug zapper as it is not approved; use a sconce style wall mounted bug device which cannot be installed over food prep or ware washing areas.

2. Food bin observed broken near prep sink; middle door of prep unit is broken in front of the cook-line.

[CA] Repair lid maintain in good repair.

3. Gaskets are torn and ripped on doors of prep unit in front of cook-line.

[CA] Repair gaskets and maintain in good repair.

4. Staff are using gloves to stop water from draining at 3 comp sink.

[CA] Provide approved drain stoppers for sinks.

5. Thin condensate line is leaking water inside the prep sink in front of the cook-line resulting in water accumulation.

[CA] Repair condensate maintain in good repair.

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 about 3 knives stored between the wall and a pipe in the dough prep area; knives were not being used.*

[CA] Store knives in an approved manner such as a magnetic knife rack or approved container.

[COS] knives were relocated to ware washing sink.

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed toilet bowl lid missing in the women's restroom. Vent cover is missing in the women's restroom.

[CA] provide missing lid and vent cover.

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 about half inch gap in under the back door and floor.

[CA] Install a door sweep to prevent entrance of vermin.

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

Inspector Observations: Walls and floors throughout kitchen have food residue and stains.

[CA] Walls and/or floors in food preparation area shall be kept clean.

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	counter	76.00 Fahrenheit	
horchata	dispenser	32.00 Fahrenheit	
beans	container flat grill	159.00 Fahrenheit	rice - 163F chorizo - 156F
flan	walk-in cooler	37.00 Fahrenheit	cheese - 35F raw chorizo - 40F
raw beef	prep unit in front of cookline	45.00 Fahrenheit	raw beef - 50F cracked eggs - 49F sliced tomatoes - 45F cheese - 45F
chocoflan	front merchandiser	40.00 Fahrenheit	cheesecake - 41F milk- 38F
3 leches cake	cake display case	43.00 Fahrenheit	per staff, sliding doors are being frequently opened.
3 leches cake	cake display case	44.00 Fahrenheit	per staff, sliding doors are being frequently opened.

Overall Comments:

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. *****

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. *****

Specialist provided Spanish translation services during inspection.

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 **8/22/2025**. 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.

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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: Yareli Perez
Manager
Signed On: August 08, 2025