

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 FA0256381 - LA SOLEDAD BAKERY #2	Site Address 17865 MONTEREY RD M, MORGAN HILL, CA 95037	Inspection Date 04/15/2026
Program PR0374402 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEOPOLD RENE SANTOS	Inspection Time 12:00 - 13:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By RENE SANTOS

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 04/07/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/07/2026

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

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone (shredded cheese 52F). The cheese was bagged and resting on top of food inserts within the food prep cold hold unit. Also observed whole milk by the coffee station that measured at 62F. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair, adjust or replace unit if necessary. Discontinue double stacking food in the prep unit; keep PHFs below the chill line. [COS] PIC put the cheese in the reach-in cooler to rapidly cool down.

Follow-up By
04/21/2026

Cited On: 04/15/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed potentially hazardous food that was subject to time control to not be time-marked and measured in the temperature danger zone (hot ham sandwich 80F). Per staff, the sandwiches have been out for approximately 3 hours. [CA] Ensure all PHFs that are subject to time control are time marked for 4 hours maximum and then discarded. [SA] PIC will time mark the sandwiches to be discarded within the hour.

Follow-up By
04/21/2026

Cited On: 04/15/2026

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: Chlorine in 3 comp warewash measured at 0ppm. [CA] Provide sufficient sanitizer concentration (100ppm chlorine or 200ppm quat). [COS] Staff added proper concentration of chlorine.

Follow-up By
04/21/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
milk	coffee station	62.00 Fahrenheit	
tomatoes	food prep cold hold	42.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
cream	reach-in	42.00 Fahrenheit	infrared
rice	hot hold	169.00 Fahrenheit	
shredded cheese	food prep cold hold	52.00 Fahrenheit	
hot water	3 comp	120.00 Fahrenheit	
chlorine	3 comp sink	0.00 PPM	
hot ham sandwich	on top of food display case	80.00 Fahrenheit	

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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 **4/29/2026**. 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: Rene Santos
Owner

Signed On: April 15, 2026