

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 FA0208424 - MEXICO BAKERY #1	Site Address 2811 STORY RD C, SAN JOSE, CA 95127	Inspection Date 09/03/2025
Program PR0303410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LANDIN, MELCHOR	Inspection Time 14:00 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MELCHOR LANDIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/28/2025

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

Compliance of this violation has been verified on: 09/03/2025

Cited On: 08/28/2025

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

Compliance of this violation has been verified on: 09/03/2025

Minor Violations

Cited On: 09/03/2025

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: There was no approved high temperature measuring strip or thermometer to measure the maximum temperature on the mechanical dishwasher.

[CA] Provide approved high temperature measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher.

Follow-up By
09/03/2025

Cited On: 08/28/2025

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

Compliance of this violation has been verified on: 09/03/2025

Cited On: 09/03/2025

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
09/03/2025

Measured Observations

Item	Location	Measurement	Comments
Hot water	Mechanical dishwasher	160.00 Fahrenheit	

Overall Comments:

Note: This is a second follow-up inspection to the routine inspection conducted on 0722/25. During the routine inspection and the first follow-up inspection conducted on 08/28/2025, the facility was observed washing dishes on a mechanical dishwasher that was not hot enough. The bakery was also observed that some potentially hazardous food products were stored on a fridge which has an ambient temperature above 50 oF. During today's follow-up inspection, the fridge which used to have an ambient temperature above 50 oF is removed, and the temperature on the mechanical dishwasher was measured at 160 oF.

Therefore, the facility is issued a pass green placard. However, the above repeated violations must be addressed immediately as well. The facility owner shall be invoiced a \$298.00 second follow - up inspection charge.

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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 **9/17/2025**. 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.

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: Melchor Landin
Manager
Signed On: September 03, 2025