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

Instruction Open Parls Note Coop Parls / TOO SUC OB - 0.5 EMPLOYEES INC 2 - IP10 Open Parls Note CREWN TRAFT Image: Note CREWN TRAFT Open Parls Note CREWN TRAFT Second Note	Facility FA0250745 - PANADERIA LA IMPE	RIAL	Site Address 1919 LATHAM ST	, MOUNTAIN VI	EW, CA 94040			on Date /2023			Color & Sco	
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OFFICIAL INSPECTION REPORT

Facility FA0250745 - PANADERIA LA IMPERIAL	Site Address 1919 LATHAM ST, MO	DUNTAIN VIEW, CA 94040		spection Date 12/21/2023)	
Program PR0363850 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name PORFIRIO CERVANTES		spection Time 11:30 - 12:4		
K48 Plan review						
ки Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: empty soap dispenser to front counter handsink [CA]refill empty dispensers utensils in kitchen handsink [CA]make handsinks available at all time

K14 - 3 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: ice cream scoop well shut off

[CA]maintain scoop well running during business hours

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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: cutting board and mixer parts on floor

[CA]discontinue storing equipments/utensils on floor

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, 114259, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: kitchen door open

[CA]keep doors closed to prevent pest entry

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

ltem	Location	Measurement	<u>Comments</u>
milk	walk in cooler	36.00 Fahrenheit	
milk pudding	display cooler	41.00 Fahrenheit	
ham	prep table cooler	40.00 Fahrenheit	
cheese	2 glass door reach in cooler	40.00 Fahrenheit	

Page 2 of 3

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 <u>1/4/2024</u>. 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.

OFFICIAL INSPECTION REPORT

		<mark>Site Address</mark> 1919 LATHAM ST, MOUNTAIN VIE	W, CA 94040	Inspection Date 12/21/2023		
		- FP10 Owner Name PORFIRIO	CERVANTES	Inspection Time 11:30 - 12:45		
egend	<u> :</u>					
;A]	Corrective Action		Δ			
OS]						
1]	Needs Improvement	ement Alexandre				
IA]	Not Applicable					
10]	Not Observed	Received By:	araceli cervantes			
BI]	Performance-based Inspection					
HF]	Potentially Hazardous Food	Potentially Hazardous Food Signed On: December 21, 2023				
IC]	Person in Charge	0.9.104 0.11				
PM]	Part per Million					
5]	Satisfactory					
A]	Suitable Alternative					

[TPHC] Time as a Public Health Control