

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 FA0270069 - BREAD BROTHERS		Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110		Inspection Date 12/08/2022	
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MEDUSA SERVICES INC		Inspection Time 14:45 - 15:30
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By SHIANN	FSC Shiann Stone 09/29/2027		

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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				S
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						S
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						

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		
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	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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0270069 - BREAD BROTHERS	Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110	Inspection Date 12/08/2022
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MEDUSA SERVICES INC	Inspection Time 14:45 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Sliced tomatoes, mayo and shredded beef measured 45F in cold holding unit, per PIC, it was placed there less than 2 hours ago. [CA] PHFs shall be held at 41°F or below or at 135°F or above. PIC turned cold holding unit down.

Crepe batter measured 45F in ice bath. PIC makes crepe batter fresh every two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that ice and water go up the sides to match the amount of batter to keep cool.

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: Handles of scoops in bulk flour containers were in contact with flour. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drain pipe from prep sink extending into floor sink. [CA] Ensure drain pipes have a 1" minimum air gap between the top of the floor sink and the end of the drain pipe.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Crepe batter	Ice bath	45.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Mayo	Cold hold insert	45.00 Fahrenheit	
Strawberries	Cold hold insert	38.00 Fahrenheit	
Shredded beef	Cold hold insert	43.00 Fahrenheit	
Milk	Walk in fridge	41.00 Fahrenheit	
Sliced tomatoes	Cold hold insert	45.00 Fahrenheit	
Frozen berries	Reach in freezer	14.00 Fahrenheit	
Milk	Under counter reach in	35.00 Fahrenheit	Infrared

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 **12/22/2022**. 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

Facility FA0270069 - BREAD BROTHERS	Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110	Inspection Date 12/08/2022
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MEDUSA SERVICES INC	Inspection Time 14:45 - 15:30

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: Shiann Stone
Owner

Signed On: December 08, 2022