

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 FA0282522 - BABY NUTRITION 1	Site Address 3117 ALUM ROCK AV, SAN JOSE, CA 95127	Inspection Date 12/17/2024
Program PR0423733 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name HEALTHY AND MORE CORP	Inspection Time 12:30 - 13:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SUHANNI TORRES GUTIERREZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/17/2024

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

Follow-up By
12/17/2024

Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial sink	120.00 Fahrenheit	
Ambient air	Walk-in cooler	40.00 Fahrenheit	
Shell eggs	Walk-in cooler	41.00 Fahrenheit	IR

Overall Comments:

Note: *This is a follow-up inspection to the routine inspection conducted on 10/31/2024. The facility was issued a conditional pass due to the failure to keep cold-held potentially hazardous food products below 41 oF and for the lack of soap and paper towel supplies in the restroom's handwash station.*

During today's follow-up inspection, both the above violations were found to be corrected. Therefore, the facility is issued a pass green placard. However, the above violation must be corrected immediately as well.

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 **12/31/2024**. 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: Suhanni Torres Gutierrez
Employee
Signed On: December 17, 2024