

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 FA0206903 - BAGEL & DONUT BASKET		Site Address 1705 BRANHAM LN B-1, SAN JOSE, CA 95118		Inspection Date 01/26/2026		Placard Color & Score GREEN 83		
Program PR0304003 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHINE TAING		Inspection Time 09:45 - 10:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CHINE (O)				FSC Nineath Ben 10/5/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
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					N
K08	Time as a public health control; procedures & records	X						S
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						
K15	Food obtained from approved source	X						
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured a tray of sausage holding at 84F on toaster device at front service line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F and or hot held at or above 135F. [SA] Operator opted to use time as a public health control (TPHC).

Minor: Measured container of sliced cheese holding at 44F in 2 door cold top at service line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lacking food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Found containers of food and food related items stored on the floor in back storage area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: 1. Found microwave at service line no longer holding its structural integrity inside. Found parts of interior design deteriorated. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Found container of milk and almond milk stored directly on ice in ice machine. [CA] Ice intended to be used for food or beverages shall not come in direct contact with materials that may cause contamination. [COS] Operator relocated contain of beverages and discarded surrounding ice.

3. Found blue crates used to elevate container of food and chemicals off the floor in walk-in-cooler/freezer and under warewash area. [CA] Discontinue using crates to elevate food items off the floor, use approved shelvings.

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: 1. Found a leak at hot water knob located at warewash sink when water is on/off.

2. Found leaking drain line under warewash sink.

[CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
hot dog roll	walk-in-freezer	22.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
sliced cheese	walk-in	40.00 Fahrenheit	
half & half	2 door reach in	40.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
beverage	1 door upright	46.00 Fahrenheit	nonPHFs
hot water	warewash/1-comp	120.00 Fahrenheit	
sausage	on top of toaster	84.00 Fahrenheit	for less than 4 hours. SA- placed under time as a public health control (TPHC)
hot dog roll	display case	64.00 Fahrenheit	under TPHC, time mark observed
sliced tomato	2 door reach in	45.00 Fahrenheit	diligent prep
beverage	3 door upright	41.00 Fahrenheit	
sliced cheese	2 door cold top	44.00 Fahrenheit	
cream cheese	2 door sliding	39.00 Fahrenheit	
pooled eggs	2 door cold top	41.00 Fahrenheit	

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 **2/9/2026**. 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: Chine Taing
Owner
Signed On: January 26, 2026