

# 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

|                                                                                 |  |                                                                         |                                 |                                         |                                         |                                                                                                                                                                |  |                                             |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------------|---------------------------------|-----------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------------|
| <b>Facility</b><br>FA0212532 - HOUSE OF BAGELS                                  |  | <b>Site Address</b><br>4300 GREAT AMERICA PY 132, SANTA CLARA, CA 95050 |                                 | <b>Inspection Date</b><br>01/19/2026    |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                                             |
| <b>Program</b><br>PR0306535 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                         | <b>Owner Name</b><br>CHHI, MARK |                                         | <b>Inspection Time</b><br>10:15 - 11:25 |                                                                                                                                                                |  |                                             |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                            |                                 | <b>Consent By</b><br>MONICA PINON REYES |                                         |                                                                                                                                                                |  | <b>FSC</b> Monica Pinon Reyes<br>10/10/2027 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| 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     | 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                    |     |     |
| 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               |     |     |
| 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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|                                                                          |                                                                  |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0212532 - HOUSE OF BAGELS                                  | Site Address<br>4300 GREAT AMERICA PY 132, SANTA CLARA, CA 95054 | Inspection Date<br>01/19/2026    |
| Program<br>PR0306535 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>CHHI, MARK                                         | Inspection Time<br>10:15 - 11:25 |
| 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

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

**Inspector Observations: Old food safety certificate observed to be expired. [CA] All food handlers shall have food handler card or food safety certificate.**

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: Quat ammonia measured to be 100ppm. [CA] Maintain quat ammonia sanitizer in 3-comp sink sanitizer compartment at 200ppm. [COS] More sanitizer was added to sanitizer compartment and measured to be 200ppm.**

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

**Inspector Observations: 1) Food containers observed to be on the floor in walk in freezer and walk in cooler. [CA] Store containers of food at least 6" off of floor for easy cleaning and prevention of cross contamination.**

**2) Containers of powders in back bakery area missing labels. [CA] When removing bulk dry foods from their original containers label white powders for easily identification.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item                     | Location       | Measurement       | Comments |
|--------------------------|----------------|-------------------|----------|
| Sliced cheese            | Walk in cooler | 41.00 Fahrenheit  |          |
| Cream cheese             | Prep cooler    | 38.00 Fahrenheit  |          |
| Ham and cheese croissant | Display cooler | 41.00 Fahrenheit  |          |
| Cream cheese             | Walk in cooler | 40.00 Fahrenheit  |          |
| Cut fruit                | Display cooler | 41.00 Fahrenheit  |          |
| Pooled eggs              | Prep cooler    | 38.00 Fahrenheit  |          |
| Quat ammonia             | 3-comp sink    | 200.00 Fahrenheit |          |
| Warm water               | handwash sink  | 100.00 Fahrenheit |          |
| Pooled eggs              | Ice bath       | 37.00 Fahrenheit  |          |
| Hot water                | 3-comp sin k   | 120.00 Fahrenheit |          |
| Cut tomatoes             | Prep cooler    | 40.00 Fahrenheit  |          |
| Lox                      | Display cooler | 41.00 Fahrenheit  |          |
| Fruit parfait            | Walk in cooler | 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 **2/2/2026**. 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.

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## 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: Monica Pinon Reyes  
PIC

Signed On: January 19, 2026