

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 FA0209384 - PINK ELEPHANT BAKERY THE		Site Address 415 S KING RD, SAN JOSE, CA 95116		Inspection Date 11/13/2024		Placard Color & Score GREEN 98		
Program PR0302966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MEZA CORP		Inspection Time 12:45 - 13:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ANA				FSC Ana Lopez 11/01/2027

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						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	S
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						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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Peeling paint from the wall and ceiling at dry storage area and dishmachine area.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Opened ceiling panel near restroom and dishmachine area.

[CA] Ensure ceiling panel is in place to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tamales	Steamer	146.00 Fahrenheit	
Atole	Warmer	162.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
Jello cake	Fridge 2 display	40.00 Fahrenheit	
Cake	Fridge 2 display case	40.00 Fahrenheit	
Shelled eggs	Sliding door fridge 9	36.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Shelled eggs	Fridge 5	38.00 Fahrenheit	
Milk	Front beverage fridge	36.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Shlled eggs	3 doors reach-in fridge	45.00 Fahrenheit	
Whip top	Fridge 6	37.00 Fahrenheit	

Overall Comments:

2 compartment sink observed in facility. In future remodel or change of ownership, facility may require to install 3 compartment sink and food preparation sink.

Per PIC, a new dishmachine is installed to replace the old dishmachine. New dishmachine is from the same company. Will consult with plan check specialist to see if plan check is needed.

Ensure dishmachine temperature reaches 160F at final sanitizing cycle. Measured by using thermo test strip.

Tamales were made from Jalisco Taqueria next door

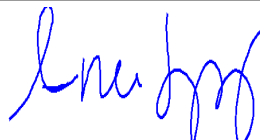
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/27/2024**. 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.

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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: Ana
Manager
Signed On: November 13, 2024