

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 FA0210251 - MEXICO BAKERY SUPER MERCADO #2		Site Address 601 BIRD AV, SAN JOSE, CA 95125		Inspection Date 10/23/2025		Placard Color & Score GREEN 96		
Program PR0300147 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name MEXICO BAKERY INC		Inspection Time 13:25 - 15:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By JORGE LANDIN				FSC Jorge Landin

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		
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						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	X	
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		
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		
K48	Plan review		

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Prepackaged food items prepared at Mexico Bakery FA0273062 are not properly labeled.

[CA] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food**
- 2) list of ingredients in descending order of predominance by weight**
- 3) quantity of contents**
- 4) name and place of business of the manufacturer, packer, or distributor**

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: Unapproved tamale warmer observed on sales floor. Owner stated that they plan on transporting tamales and reheating them in the warmer. Facility is approved to transport prepackaged foods from Mexico Bakery located at 1560 Alum Rock Av in San Jose. No reheating or hot holding allowed on site. No tamales observed in warmer or stored in the facility.

Note: Facility has an open plan check project for kitchen area: SR0874541.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

[COS] Tamale warmer was removed from facility during inspection. Owner stated that it will be stored at Mexico Bakery: 1260 Alum Rock Av in San Jose. (FA0273062)

Note: Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand wash sink	100.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
raw chicken	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
carnitas	walk in cooler	40.00 Fahrenheit	
whole milk	walk in cooler	40.00 Fahrenheit	IR
salsa	walk in cooler	39.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	

Overall Comments:

Note: Transport/receiving temperature logs are not being maintained.

Unpermitted MFF observed parked in front of facility (Mexico Bakery #06071T3). Per owner, their original MFF (Mexico Bakery #CF55V41) is currently being repaired and this vehicle is being used as a loaner.

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In addition, the unpermitted MFF is using the facility as a commissary kitchen for food storage, electrical hookup, and warewashing facilities. Owner does not plan on obtaining a permit for the loaner vehicle and stated that original MFF will be fully repaired by Monday, 10/27/25.

MFF's food stored in walk in cooler was transported back to commissary kitchen in an ice chest during inspection: 1560 Alum Rock Av.

Instructed operator to cease and desist all food operations for MFF #06071T3. Observed operator closing down MFF operations. MFF was removed from the premises.

This Department will continue to monitor this address. Further evidence of unpermitted MFF activities may result in further enforcement and/or legal action.

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 **11/6/2025**. 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: Jorge Landin
owner
Signed On: October 23, 2025