



OFFICIAL INSPECTION REPORT

Owner Name: CHIAR, JASON C&HUANG, YAN FANG
Facility Name: HOUSE OF BAGELS #2
Site Address: 5353 ALMADEN EX N63, SAN JOSE, CA 95118
Program: PR0305449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10

Facility ID: FA0209936
Inspection Date: 02/01/2018
Inspection Time: 11:15-12:45

Inspected By: OBDULIA DUQUE-TURCIOS
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: YANFANG HUANG

Pictures Taken

Major Risk Factors and Interventions Violations:

No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:

K07 - 3 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the cold holding unit inserts, ham internal temperature reading is 47F, pulled eggs 45F, and slice tomatoes 43F in the preparation area. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.*

Dairy products in original sealed containers and raw shell eggs can be kept above 41F but not above 45F. *

Good Retail Practices Violations:

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

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

Inspector Observations: *Two bags of sugar are stored on the floor in the preparation area. [CA] Food must be stored at least six inches (6") above the floor to prevent food contamination or adulteration.*

K33 - 2 Points - Nonfood contact surfaces not clean - Applicable Section(s):114115(c)

Inspector Observations: *Cold holding unit's doors have food juices residues on the non-food contact surfaces in the preparation area, and freezer's floor has ice crystal accumulation.[CA] Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s):114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Test strips to check Chlorine solution concentration are old and are not longer color white, they are color brown in the warewashing area. [CA] Test strips accurately measure the concentration in part per million (mg/L) of the sanitizing solution and shall be available to record the proper mixing and strength of sanitizer solutions. Provide test strips to check Chlorine sanitizing solution in the 3-compartment sink, and wiping bucket. Concentration must be at 100ppm, and Quaternary ammonium at 200ppm at all times.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s):114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Knife is stored in a container with ambient temperature water in the preparation area. [CA] If used more than once, store utensils in ice water (41F or less) or in hot water (135F or above) or ensure that utensils are cleaned and sanitized at least every 4 hours.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Ice machine, and one door reach-in unit are not in operation and stored in the preparation area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

Performance Based Inspection Questions:

- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
- Satisfactory - Proper hot and cold holding temperatures.
- Satisfactory - Hands clean/properly washed/gloves used properly.
- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Satisfactory - No discharge observed from eyes, nose, and/or mouth.

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Measured Observations:

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	2-compartment snk	134.00 Fahrenheit	
sausages	cold holding unit	40.00 Fahrenheit	
cream cheese	reach-in unit	38.00 Fahrenheit	
milk	reach-in unit	37.00 Fahrenheit	
whipped cream	reach-in unit	37.00 Fahrenheit	
warm water	handwashing facility	101.00 Fahrenheit	

Overall Comments:

FSC
ServSafe
Weiming M Yu
Cert. No. 9768350
Exp. Date: 02/11/2018

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 **2/15/2018**. 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:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge



Received By: Yanfang Huang
Owner
Signed On: February 01, 2018