

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 FA0209936 - HOUSE OF BAGELS #2		Site Address 5353 ALMADEN EX N63, SAN JOSE, CA 95118		Inspection Date 10/02/2018	
Program PR0305449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHIAR, JASON C&HUANG, Y,		Inspection Time 12:30 - 14:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By YAN FANG HUANG (408) 56	FSC Not Available		

Placard Color & Score RED 77

RISK FACTORS AND INTERVENTION	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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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	
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized					X		N
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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
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		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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	

Violation Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Live cockroaches were found on the floor where drinks are prepared and also in the area behind the bagel oven. Dead cockroaches were found on the drainboard of the ware washing sink. [corrective action] Eliminate cockroaches from this facility. Remove all the dead cockroaches. Clean and sanitize all food contact surfaces (such as cutting boards, prep tables).

Minor Violations

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

Inspector Observations:

Food Safety Certificate expired in Feb. 2018. [corrective action] Provide a valid Food Safety Certificate within 60 days.

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

Inspector Observations:

Food was found to be stored on the floor or on crates in the walk-in refrigerator. [corrective action] Store all food items on the shelves. Provide an additional Metro shelf for the refrigerator.

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

Inspector Observations:

Cream cheese containers for self-service were lacking proper labels. [corrective action] For each container, provide a label that includes the following:

1. Name of product
2. Ingredients
3. Net weight
4. Name of his business

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

The 2-compartment ware washing sink did not appear to be properly used. Miscellaneous items were stored on the drainboard of the sink. [corrective action] Remove all miscellaneous items. Keep the sink clear so that it can be used for cleaning and sanitizing of equipment. Provide drain stoppers and chlorine test strips.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Exhaust fan in the restroom was not working. [corrective action] Repair the exhaust fan.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 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:

This facility was very cluttered. [corrective action] De-clutter by removing all broken equipment or things that are not necessary for the operation of this facility.

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

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Inspector Observations:

Observed food debris building up in the following areas:

- On the floor behind equipment
- On shelves under the microwave
- In crevices between equipment

[corrective action] Thoroughly clean up this facility. Remove equipment and clean the areas behind it.

Performance-Based Inspection Questions

- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Satisfactory - Communicable disease; reporting/restriction/exclusion.
- Satisfactory - Proper hot and cold holding temperatures.
- Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
ham	prep unit	43.00 Fahrenheit	
hot water	2-compartment sink (ware wash)	120.00 Fahrenheit	
bacon	prep unit	41.00 Fahrenheit	
sausage	walk-in cooler	35.00 Fahrenheit	
cream cheese	merchandiser	40.00 Fahrenheit	

Overall Comments:

This facility is closed due to a cockroach infestation. Eliminate cockroaches and thoroughly clean up the facility. Call Raymond Chung at (408) 461-0782 or (408) 918-3445 for a follow-up inspection. Facility is to remain closed with no food preparation activities until a follow-up inspection is made and written permission to reopen is obtained from this department.

This report was e-mailed to Yan Fang Huang at christyhuang8@gmail.com

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/16/2018**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Yan Fang Huang
Owner

Signed On: October 02, 2018