OFFICIAL INSPECTION REPORT

Facility: FA0275950 - MAIN ST BAGEL #8
Program: PR0417103 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10
Owner Name: SREY PECH NAVY
Inspected By: MELISSA GONZALEZ
Consent By: MENG CHHOR

Site Address: 2638 HOMESTEAD RD, SANTA CLARA, CA 95051
Inspection Date: 04/04/2019
Inspection Time: 13:00 - 13:25
Placard Color & Score: GREEN N/A

Major Violations

Cited On: 04/02/2019
K14 - 8 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

[Compliance of this violation has been verified on: 04/04/2019]

Cited On: 04/02/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

[Compliance of this violation has been verified on: 04/04/2019]

Minor Violations

Cited On: 04/02/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114157, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

[Compliance of this violation has been verified on: 04/04/2019]

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for routine inspection dated 4/2/19 that resulted in conditional pass due to improper sanitation of food contact surfaces and vermin control.

Observations:

- K14: Meat slicer used for cutting deli meats is clean to sight. Per PIC, staff has been trained to clean and sanitize after every use and morning staff will ensure it’s cleaned and sanitized prior to use.
- K23 & K35: Inoperable two door cold holding unit has been removed that was previously found with food debris and one live cockroach. No activity observed that would indicated live infestation. Per PIC, pest control services are due 4/15/19. Recommend pest services out sooner and more frequent if live activity is present since it may indicate infestation.
- Major violations have been corrected. Placard changed to green. Continue to work on all other minor violations by deadline given on second page of previous report.
- Labels created and present for Thai tea, cut mango, and orange juice with facility name and address. Mixed fruit has labels with facility name and information however, missing ingredients. Please name all fruits inside packaging. Weight/qty is labeled on bottom of packaging.

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 4/18/2019. 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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<table>
<thead>
<tr>
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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

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Received By: MENG CHHOR  
PIC

Signed On: April 04, 2019

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