OFFICIAL INSPECTION REPORT

Facility: FA0275950 - MAIN ST BAGEL #8
Site Address: 2638 HOMESTEAD RD, SANTA CLARA, CA 95051
Inspection Date: 09/17/2019
Placard Color & Score: GREEN

Program: PR0417103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10
Owner Name: SREY PECH NAVY
Inspection Time: 08:45 - 09:30

Inspected By: MELLISSA GONZALEZ
Inspection Type: FOLLOW-UP INSPECTION
Consent By: MENG CHHOR

Comments and Observations

Major Violations
Cited On: 09/16/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 09/17/2019

Minor Violations
Cited On: 09/16/2019
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
Compliance of this violation has been verified on: 09/17/2019

Measured Observations
N/A

Overall Comments:
Follow up inspection conducted to verify vermin activity has ceased. Facility closed yesterday due to cockroaches in equipment.

Observations:
- K23: Pest services conducted yesterday with intense treatment. Bait laid in ceiling tiles near baking equipment, as well as inside electrical component. Per PIC, pest services scheduled to follow up today with service and again in two weeks. Two dead cockroaches observed on floor near equipment. One slowly moving found outside of machine (non food contact surface) that appeared to still have effects from pesticides used yesterday. PIC eliminated slow moving cockroach right away. No live activity or evidence of infestation still present in electrical box of baking equipment. Pest reports for today’s service must be e-mail to district specialist at melissa.gonzalez@cep.sccgov.org. Maintain pest service reports on file for review during inspections.
- K44: Crevices above ice machine has been cleaned and sealed. Continue to seal cracks and crevices found in facility to prevent vermin harborage and entry.
- Facility is okay to re-open once surfaces have been cleaned and sanitized. Placard changed to green.

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 10/1/2019. 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.

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: MENG CHHOR
Signed On: September 17, 2019