



## OFFICIAL INSPECTION REPORT

<b>Owner Name:</b> CHIAR, JASON C&HUANG, YAN FANG	<b>Facility ID:</b> FA0209936
<b>Facility Name:</b> HOUSE OF BAGELS #2	<b>Inspection Date:</b> 07/20/2017
<b>Site Address:</b> 5353 ALMADEN EX N63, SAN JOSE, CA 95118	<b>Inspection Time:</b> 14:45-16:00
<b>Program:</b> PR0305449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	

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<b>Inspected By:</b> OBDULIA DUQUE-TURCIOS	<input type="checkbox"/> Pictures Taken
<b>Inspection Type:</b> ROUTINE INSPECTION	
<b>Consent to Inspect Granted By:</b> YAN HUANG	

### Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Slice tomatoes internal temperature readings measured 52F, and 50F, ham 55F, pooled eggs 57F, and raw salmon 47F in the cold holding inserts located 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 must be kept above 41F but not greater than 45F.*

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**[COS] Person in charge transferred food mentioned above in the undercounter unit with ambient temperature of 41F.**

Corrected on  
07/20/2017

### Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

**Inspector Observations:** *Employee food handler card is not provided during the time of the inspection. [CA] Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire.*

Comply by  
08/20/2017

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Paper-towels are stored outside dispenser in the employee service area. [CA] Store paper-towels inside dispenser at all times.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated - Applicable Section(s):113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *Whipped cream bottle is stored in consumable ice in the ice machine in the employee service area. [CA] immediately remove the whipped cream bottle from ice, ice is food, and it should be maintained free from any source of cross-contamination.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Ice machine interior panel and sides are loaded with soil residues on the food contact surfaces in the employee service area. [CA] Ensure to clean and sanitize ice machine interior panel and sides as often as necessary to prevent accumulation, and this could lead to cross-contamination.*

**Espresso machine milk steamer tube has dry/old milk residues on the food contact surfaces in the employee service area. [CA] Clean and sanitize regularly to prevent cross-contamination from unsanitary equipment to food.**

K21 - 3 Points - Hot and cold water not available - Applicable Section(s):113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Warm water measured 85F on the handwashing facility located in the employee restroom. [CA] Handwashing facilities shall be equipped to provide warm water (100F) under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The temperature of the water shall be at least 100F but not greater than 108F.*

### Good Retail Practices Violations:

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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**Inspector Observations:** Three bags of sugar are observed open and stored on preparation table bottom shelf in the preparation area. [CA] Once opened, store all dry goods in an approved food rigid container with tight fitting lids. Label all food containers as to contents.

K29 - 2 Points - Toxic substances improperly identified, stored, used - Applicable Section(s):114254, 114254.1, 114254.2

**Inspector Observations:** Owner/employees are using and applying residential chemical " Insect Killer" in a commercial food facility. [CA] pest control is to be conducted by licensed professional only. Remove pest control products from facility. Discontinue the chemical used immediately.

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

**Inspector Observations:** Four large food containers and its lids/covers are loaded with old/dry flour on the non-food contact surfaces in the preparation area. [CA] Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean routinely to prevent accumulation.

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 sanitizing solution concentration are not available in the warewashign 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. Chlorine sanitizing solution concentration must be at 100ppm in the 3-compartment sink, and wiping buckets, and 50ppm on the mechanical dishwasher.

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:** Front door is observed open during the time of the inspection. [CA] Front and back doors shall be kept closed at all times to prevent the harborage and entrance of vermin, flying insects, and flies.

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:** Reach-in unit is not in operation and is 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. comply by 08/20/2017.

Comply by  
08/20/2017

## Performance Based Inspection Questions:

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

## Measured Observations:

Item	Location	Measurement	Comments
cream cheese	cold holding unit	38.00 Fahrenheit	
milk	cold holding unit	40.00 Fahrenheit	
hot water	3-comaprtnment sink	129.00 Fahrenheit	

## Overall Comments:

FSC  
ServSafe  
Wiming 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 **8/3/2017**. 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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**Legend:**

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



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**Received By:** Yan Huang  
Owner  
**Signed On:** July 20, 2017