

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 FA0262306 - KARA'S CUPCAKES. INC		Site Address 855 EL CAMINO REAL, PALO ALTO, CA 94301	Inspection Date 02/25/2025
Program PR0384873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name LIND, KARA	Inspection Time 12:45 - 13:30
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By NATE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 02/17/2025

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

This violation found not in compliance on 02/25/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in	45.00 Fahrenheit	

Overall Comments:

Measured the following items in walk in cooler:

cream cheese filling in piping bag at 45F

raw cookie dough on trays at 45F

chocolate ganache at 48F

butter cream frosting at 47F

ambient temperature of walk in at 45F.

Metal circle thermometer in unit measured at 50F

Reviewed refrigerator service report (2/24/25)

Report indicates that they checked the unit temperature, however no temperature measurement was provided on report. It is not clear if the unit after the service was holding proper temperature (41F and below).

A temperature log will be emailed to manager, kkaren@karascupcakes.com. Complete the log daily, first thing in the morning at 6a and again at 12p and prior to close. A digital stem probe thermometer shall be used to check the internal temperature of frosting, cookie dough etc. If food temperatures are reading above 41F, then unit should be serviced again. Ensure ambient refrigerator temperature is reading below 35F to ensure potentially hazardous food are 41F and below.

Email a copy of the log to aleli.crutchfield@deh.sccgov.org by Friday, 2/28/25.

Note- subsequent follow up inspections in order to gain compliance will require a re-inspection fee.

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 **3/11/2025**. 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:

[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: nate
associate
Signed On: February 25, 2025