

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 FA0277267 - CROISSANTE		Site Address 276 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 07/28/2025		Placard Color & Score GREEN 80		
Program PR0419024 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name B PASTRY INC		Inspection Time 14:15 - 15:25			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By CELINA LAVARREDA				FSC LEON LEE 04/02/2028

RISK FACTORS AND INTERVENTIONS		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	X			N
K08	Time as a public health control; procedures & records		X		X			N
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				
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *At the front counter, measured various pastries with cream, cheese, ham, and cream cheese between 68F and 72F. Per operator, pastries delivered to the facility at 12:30pm and are to be served by 4:00pm or discard. No time labeling or time logging was noted during time of inspection.*

[CA] *Potentially hazardous foods maintained by time shall be time labeled when removed from temperature control, and served within 4 hours or discard.*

[SA] *Operator to discard potentially hazardous foods by 4:00pm, with 4 hours from when removed from temperature control. Pastries shall be time marked/time logged from the location where prepared, and served within 4 hours from when removed from temperature control. Complete a TPHC (time as a public health) form and submit to district inspector.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *On the counter-top, measured a container of milk at 48F. Per operator, milk stored on the counter-top for about 15 minutes.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[COS] *Operator moved container of milk back into refrigeration to facilitate proper holding temperatures.*

K14 - 3 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, 114125(b), 114141

Inspector Observations: *Unable to effectively read quaternary ammonium sanitizer concentration from the sanitizer dispenser at the 3 compartment sink due to dispensing with hot water at 148F.*

[CA] *Ensure quaternary ammonium sanitizer is dispensed using the manufacturers' instructions with warm water. Provide a dispensing line with warm water for quaternary ammonium sanitizer and maintain sanitizer between 200 PPM and 400 PPM. Sanitizer test strips shall be able to obtain a clear reading for sanitizer concentrations.*

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

Inspector Observations: *At the front counter, observed missing gaskets for the display refrigerator installed. Refrigeration has multiple air gaps in the refrigeration display counter.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed a non-rigid drain line from the ice machine is installed extending into the floor sink.*

[CA] *Ensure drain line from the ice machine is connected to a rigid pipe installed with a 1" air gap between the floor sink and the bottom of the pipe.*

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

Inspector Observations: *Observed two detached floor tiles at the coffee prep area. Observed gaps/crevices between tiles at the coffee prep area. [CA] Ensure flooring is properly installed and repaired.*

Performance-Based Inspection Questions

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Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
oat milk	undercounter refrigerator	41.00 Fahrenheit	
oat milk	2 door reach in refrigerator	41.00 Fahrenheit	
strawberry cake	display refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	undercounter refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
pastries with cream, cheese, ham, and cream cheese	counter-top	72.00 Fahrenheit	Measured between 68F and 72F.
hot water	handwash sink (coffee prep)	100.00 Fahrenheit	
tiramisu	display refrigerator	41.00 Fahrenheit	
hot water	handwash sink (back warewash)	100.00 Fahrenheit	

Overall Comments:

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 **8/11/2025**. 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.

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: CELINA LAVARREDA
BARISTA/FRONT OF HOUSE
Signed On: July 28, 2025