

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 FA0271411 - HALEH PASTRY AND CAFE		Site Address 2265 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 10/22/2025		Placard Color & Score YELLOW 59		
Program PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HALEH PASTRY AND CAFE		Inspection Time 10:35 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By TAYEBEH AND HODA (DAUGHTER OF OWNER)				FSC Not Available

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						
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					N
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
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	X	
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	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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	X	
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review	X	

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee handled cellphone and proceeded to handle pastries without removing gloves and properly washing hands prior.*

[CA]: *Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.*

[COS]: *Specialist instructed employee to wash hands.*

Follow-up By
10/28/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: **REPEAT VIOLATION**

1. Hand wash station next to 3 comp sink did not have single use towels and hand soap within the dispensers.

2. Hand wash station at cook line did not have single use towels within the dispenser.

[CA]: *All hand wash stations shall be equipped with single use towels and hand soap within the approved dispensers.*

[COS]: *Employee provided single use towels and hand soap within the dispenser.*

Follow-up By
10/28/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: **REPEAT VIOLATION**

Unapproved milk and yogurt based (called Kashk) products observed within the display case. Employee stated food was cooked in the facility. No California Department of Food and Agriculture (CDFA) license provided.

[CA]: *Retail food facility the processess or manufactures dairy products such as cheese, yogurt/ice cream shall obtain dairy license from the California Department of Food and Agriculture (CDFA).*

[COS]: *Employee voluntarily discarded Kashk.*

Follow-up By
10/28/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **REPEAT VIOLATION**

1. Food safety manager certificate not provided.

[CA]: *Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.*

2. Food handler training for employees not provided.

[CA]: *All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *No Person in Charge on site.*

[CA]: *A person in charge shall be available on site during operational hours.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Unapproved Raid pest repellent observed.*

[CA]: *Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Multiple open bags of food observed in preparation areas.*

[CA]: *All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.*

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K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *REPEAT VIOLATION*

Multiple dried pre-packaged food items for self service without proper labels.

[CA]: Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Unapproved shed at the back of the facility is being used to store food contact surfaces such as hotel pans and to-go boxes.

[CA]: Discontinue storing food/food contact surfaces in the shed.

Follow-up By 10/28/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Two 1 door freezer reach in units stored outside the fully enclosed facility near the entrance.

[CA]: All equipment shall be installed within the fully enclosed and approved facility.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *REPEAT VIOLATION*

1. Per previous routine inspection on 06/14/2023 and 10/23/2024, no plans were provided for the newly installed tankless water heater.

[CA]: Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Contact DEH Plan Check at 408-918-3400 and ask for Plan Check Program.

Follow-up By 11/22/2025

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink at coffee area	100.00 Fahrenheit	
cream cheese	3 door reach in	41.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
raw shell egg	2 door under counter	40.00 Fahrenheit	
cake	display case 1	41.00 Fahrenheit	
mayonnaise	2 door reach in	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	2 door under counter cooler 2	30.00 Fahrenheit	
curry pastry	display case 2	41.00 Fahrenheit	
ambient temp	2 door under counter cooler 1	20.00 Fahrenheit	
milk	3 door reach in	41.00 Fahrenheit	
milk	1 door merchandiser	41.00 Fahrenheit	

Overall Comments:

Notes:

- Observed a shed with utility lines (water and gas). The shed did not appear to be in use at the time of inspection. Shed shall not be in operation until verified and approved by ALL local jurisdictions.
- dry foods observed stored outside near the shed. Employee said foods are to be discarded.

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-observed a preparation area with wooden walls and ceilings and refrigeration units. Per employee, preparation area is not in use. Area did not appear in use. Facility shall obtain approval from this department prior to using preparation area.

A follow up inspection will be conducted by 10/28/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

Daughter of owner Hoda requested for reports to be emailed at halehpac@yahoo.com

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 **11/5/2025**. 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: Tayebbeh Alamdar
Cashier
Signed On: October 22, 2025