

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 FA0209356 - LE PAPILLON		Site Address 410 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 11/06/2024		Placard Color & Score GREEN 93		
Program PR0300626 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MASHAYEKH, MIKE & DAVOL		Inspection Time 17:00 - 18:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By MIKE				FSC SCOTT COOPER 7/7/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						
K07	Proper hot and cold holding temperatures	X						
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						
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	S
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	X	
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		
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		
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	X	X

OFFICIAL INSPECTION REPORT

Facility FA0209356 - LE PAPILLON	Site Address 410 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 11/06/2024
Program PR0300626 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MASHAYEKH, MIKE & DAVOUDI, JOH	Inspection Time 17:00 - 18:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Facility can't provide food handlers card. Manager is out on vacation.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Carton of food on floor inside the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Raw shell eggs were stored above herbs.

[CA] Raw shell eggs shall be stored on bottom shelve to prevent cross contamination.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Expired health permit was posted.

[CA] A valid health permit issued by this department shall be posted in a conspicuous place in the food facility.

[COS] Manager replace the expired permit with the valid one.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
FISH	WALK IN COOLER	40.00 Fahrenheit	
DRINK	COOLER BAR AREA	40.00 Fahrenheit	
YELLOW GRAVY	HOT HOLDING	155.00 Fahrenheit	
BROTH	STOVE	200.00 Fahrenheit	
HOT WATER	HAND WASHING BAR AREA	100.00 Fahrenheit	
GREEN GRAVY	HOT HOLDING	150.00 Fahrenheit	
CHLORINE	SMALL DISHWASHER	50.00 PPM	
HOT WATER	2-COMP SINK - 1	125.00 Fahrenheit	
CHLORINE	LARGE DISHWASHER	50.00 PPM	
HOT WATER	2-COMP SINK - 2	125.00 Fahrenheit	
SNELL	COLD HOLDING	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	20.00 Fahrenheit	
YAM	COLD HOLDING	40.00 Fahrenheit	
SHRIMP	COLD HOLDING	40.00 Fahrenheit	
SHIITAKE MUSHROOM	COLD HOLDING	40.00 Fahrenheit	
BROWNIES	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
BEET ROOT	COLD HOLDING	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0209356 - LE PAPILLON	Site Address 410 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 11/06/2024
Program PR0300626 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MASHAYEKH, MIKE & DAVOUDI, JOH	Inspection Time 17:00 - 18:20

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 **11/20/2024**. 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: MIKE
OWNER
Signed On: November 06, 2024