

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 - OY GLUTEN FREE BAKING COMPANY		Site Address 276 N SANTA CRUZ AV, LOS GATOS, CA 95030	Inspection Date 12/05/2024
Program PR0419024 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name GOURMET MOMMIES, INC	Inspection Time 16:10 - 16:50
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SEAN KANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/05/2024

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: Measured ambient air temperature of counter display refrigerator at 75F. [CA] Ensure counter display refrigerator is properly functioning and able to maintain potentially hazardous foods at 41F or below.

Cited On: 12/05/2024

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: At the coffee bar, observed a non-rigid pipe plumbed into the floor sink from the espresso machine. [CA] Ensure all wastewater lines from non-rigid pipes are connected to a rigid pipe and installed with a 1" air gap from the top of the floor sink and the bottom of the pipe.

Cited On: 12/05/2024

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

Inspector Observations: Observed unapproved flooring installed in proposed food prep areas. [CA] Facility floors, walls, and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.

At the front counter area, observed gaps between shelving edges. [CA] Ensure shelving is properly sealed to prevent possible harborage of vermin.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	40.00 Fahrenheit	
hot water	handwash sink (back prep)	100.00 Fahrenheit	
hot water	handwash sink (coffee bar)	100.00 Fahrenheit	
ambient air temperature	counter display refrigerator	75.00 Fahrenheit	
hot water	handwash sink (restroom)	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: CROISSANTE

NEW OWNER: B PASTRY

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/05/2024**

***Permit condition: Facility is not approved for dine-in due to inaccessible restrooms for public use. Any provided dine-in service will require installation or accessibility to a restroom for public use.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

This inspection is the second inspection for facility evaluation/change of ownership and to be charged an inspection fee of \$298.00.

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 **12/19/2024**. 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: SEAN KANG
OWNER
Signed On: December 05, 2024