

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 FA0253640 - SATURA CAKES		Site Address 200 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 06/03/2026		Placard Color & Score GREEN 84		
Program PR0369343 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PASTISSERIE JSH, LLC		Inspection Time 11:10 - 12:45			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By LOIS				FSC Vo Dinh 12/13/2028

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				
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
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	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	X	
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	X	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		
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed latex gloves being used at the back preparation area.

[CA] The use of latex gloves is prohibited in food facilities and retail food establishments. Types of non-latex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed the blender for the front service area stored in the basin of the hand washing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

***Note: Approved warewashing locations and frequency requirements were discussed at this time.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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, 14125(b), 114141

Inspector Observations:

1. Measured the sanitizer concentration at the low temperature dish machine at 25 ppm chlorine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Autochlor was contacted and replaced the sanitizer supply bottle at the time of inspection to provide 50 ppm chlorine in the final rinse.

2. Observed a food employee towel drying bowls after being removed from the low temperature dish machine.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed an accumulation of grime on interior surfaces of the ice machine.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

Observed the drain lines of the espresso machine to be placed below the rim of the floor sink.

[CA] Maintain an air gap at least twice the diameter of the waste water discharge line and may not be less than one inch from the flood level rim of the plumbing fixture.

[COS] Lines affixed above the floor sink at this time

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HEAVY CREAM	TWO DOOR UPRIGHT COOLER NEAR KITCHEN ENTRANCE	39.00 Fahrenheit	
EGGS	WALK IN COOLER	39.00 Fahrenheit	
CREAM	TWO DOOR REACH IN COOLER AT BACK PREPARATION	38.00 Fahrenheit	
GREEN CREAM	TWO DOOR REACH IN COOLER AT BACK PREP	37.00 Fahrenheit	
TIRAMISU	FRONT DISPLAY CASE	41.00 Fahrenheit	
CREAM	TWO DOOR REACH IN COOLER AT SIDE/BACK PREP	39.00 Fahrenheit	
CREAM CAKE	FRONT DISPLAY CASE	41.00 Fahrenheit	
HEAVY CREAM	TWO DOOR UPRIGHT COOLER NEAR KITCHEN ENTRANCE	38.00 Fahrenheit	
EGG WHITES	TWO DOOR REACH IN COOLER AT SIDE/BACK PREP	38.00 Fahrenheit	
CREAM CROISSANT FILLING	WALK IN COOLER	41.00 Fahrenheit	
FAT FREE MILK	FRONT REACH IN COOLER	40.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	126.00 Fahrenheit	
WATER	BACK HAND WASHING SINK	100.00 Fahrenheit	
4.2% MILK	FRONT REACH IN COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA

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 **6/17/2026**. 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: LOIS KIM
PIC
Signed On: June 03, 2026