

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 10/23/2024		Placard Color & Score YELLOW 70		
Program PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HALEH PASTRY AND CAFE		Inspection Time 13:25 - 15:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALI				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						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	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		
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		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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		X
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		
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

- At the front display case, on the top shelf, cheesecake measured at 55F. Ambient temperature on the top shelf measured at 49F. Owner stated cheesecake have been in the unit for less than 4 hours.
- On top of the front display case (right side), Vegetarian curry with beans pastry measured at 66F. Owner stated food item has been there since yesterday.
- At the 2 door under counter unit at the preparation area, raw shell egg measured at 55F, butter measured at 60F, and butter milk measured at 56F. Raw shell eggs were relocated from 3 door reach in less than 4 hours prior to measurement while butter and buttermilk have been in the unit for more than 4 hours.
- At the coffee area, 1 door reach in, milk measured at 44F. Owner stated milk has been in the unit since yesterday.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: PHFs that measured greater than 41F for less than 4 hours were relocated to functioning units while PHFs that measured greater than 41F for more than 4 hours were voluntarily discarded.

Follow-up By
10/28/2024

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

Inspector Observations:

- At the front display case (right side), Kashk (yogurt) was observed. Per Owner, Kashk was made at 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]: Owner voluntarily discarded Kashk.

Follow-up By
10/28/2024

Minor Violations

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

Inspector Observations:

- 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.
- 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.

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

Inspector Observations:

- At the cook line station and storage area, hand sinks were missing soap.
- [CA]: Ensure all hand sink stations are provided with soap at all times.
- [COS]: Owner provided soap.

Follow-up By
10/28/2024

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

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Inspector Observations:

Multiple dried pre-packaged without proper labels.

[CA]: All prepackaged food items shall be properly labeled. Label information shall include the following:

- (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.**
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- (3) An accurate declaration of the quantity of contents.**
- (4) The name and place of business of the manufacturer, packer, or distributor.**
- (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act (Section 403(Q)(3)–(5) (21 U.S.C. Sec. 343(q)(3)–(5), incl.)), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Missing testing method (i.e. test strips) for Quat Ammonium sanitizer.

[CA]: Provide a testing method for Quat Ammonium sanitizer. Ensure 200 PPM of Quat Ammonium solution is maintained in sanitizer buckets and when conducting manual ware-washing and sanitizing.

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:

Display case top shelf ambient temperature measured at 49F. 2 door under counter cooler at the prep area ambient temperature measured at 58F. 1 door reach in ambient temperature measured at 50F.

Follow-up By
10/28/2024

[CA]: Repair/adjust/assess cooling units. Ensure cooling units are able to cold hold PHFs at 41F or below at all times. Discontinue use of units for PHFs until it is able to properly cold hold PHFs.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

REPEAT VIOLATION

- 1. Per previous routine inspection on 06/14/2023, no plans were provided for the newly installed tankless water heater.**
- 2. Unapproved shed storing prep-packaged bulk food and food contact surfaces.**

Follow-up By
11/25/2024

[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.

Discontinue storing food contact surfaces and food in shed.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
milk	1 door reach in	44.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	1 door freezer 2	5.00 Fahrenheit	
cakes	display case unit bottom shelf	41.00 Fahrenheit	
ambient temp	2 door under counter cooler	40.00 Fahrenheit	
water	hand sink near coffee	100.00 Fahrenheit	
whipped cream	2 door under counter cooler 2	29.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
milk	3 door reach in	40.00 Fahrenheit	
ambient temp	1 door freezer 1	2.00 Fahrenheit	

Overall Comments:

Provided the following:

-list of approved food safety manager and food handler training courses

-41F stickers

-hand wash stickers

Discussed with manager that violations with comply by date shall be corrected by 11/04/2024 . Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

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 **11/6/2024**. 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: Ali Alamdar
Owner
Signed On: October 23, 2024