

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 FA0286063 - MADEMOISELLE COLETTE	Site Address 499 LYTTON AV, PALO ALTO, CA 94301	Inspection Date 02/11/2026
Program PR0428904 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name MADEMOISELLE COLETTE L	Inspection Time 12:25 - 13:50
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By DELPHINA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2026

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

This violation found not in compliance on 02/11/2026. See details below.

Cited On: 02/11/2026

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

Inspector Observations: Measured deli sandwiches (turkey, cheese etc) at 64F on platter behind case and on baking rack. Measured pastries with goat cheese/tomato filling, mushrooms/cheese at 65F in bakery case.

[CA] These food items are potentially hazardous and must be kept 41F and below or 135F and above at all times.

[COS] Sandwiches and above mentioned pastries are time marked and will be discarded in 4 hours at 2pm today (10a-2p)

Manager agreed to have a few sandwiches and mushroom/goat cheese/beef hot dog pastries to be kept at room temperature and labeled for 'DISPLAY ONLY'. The remaining sandwiches and pastries with mushroom/goat cheese/beef hot dog filling will be stored in refrigerator, 41F and below.

Cited On: 02/05/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/11/2026

Minor Violations

Cited On: 02/05/2026

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, 114125(b), 114141

This violation found not in compliance on 02/11/2026. See details below.

Cited On: 02/05/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 02/11/2026. See details below.

Cited On: 02/11/2026

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

Inspector Observations: Observed a single leak coming from one of the ceiling tiles located in the ware washing area. Per manager, this occurs when it rains and land lord/owner was contacted to repair.

[CA] Repair leak this week and contain the leak (taped off/ funnel into mop sink/bucket) while waiting for ceiling to be serviced. All pastry items on baking rack was relocated to counter.

Measured Observations

N/A

Overall Comments:

Creamer at self serve station observed with time marking label.

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The following violations are currently in process of correction:

- technician will be servicing the hot water heater this week for the hand sink and 3 comp sink
- manager will schedule ecolab to service unit and test strips for sink/sanitizer (lactic acid) will be ordered/provided.

Contact this inspector once water heater has been service and ceiling leak is repaired. Desk line- 408-918-3450 or email aleli.crutchfield@deh.sccgov.org

Next follow up inspection will be charged at \$298.00

Note- TPHC procedure from 2023 is on file at facility.

Per manager, a new refrigerator grab and go case will be installed in March. All equipment shall be ANSI equivalent or NSF approved. Email manufacturer specification sheet to aleli.crutchfield@deh.sccgov.org for review.

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 **2/25/2026**. 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: Delphina Rodriguez

Signed On: February 11, 2026