

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 FA0200829 - SWEET MAPLE		Site Address 20010 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/10/2025		Placard Color & Score YELLOW 74		
Program PR0301210 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 20010 PARTNERS LLC		Inspection Time 10:15 - 12:25			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By PHUNG				FSC Soohphamaytea Khongpanya 2/10/26

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						
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records			X	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	
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					N
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		
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
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

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

Inspector Observations: *Potentially hazardous foods measured at improper cold holding temperatures. Bacon, crab meat, sausages, and bean sprouts in the drawer coolers at the cook line is measured at 50-51F. Milk by the beverage station is measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[SA] *Employee ensured that the drawer coolers are properly closed and will monitor the temperature - food shall be discarded by end of lunch service at 2:30 pm if food is still out of temperature. The milk was returned to the reach-in cooler.*

Follow-up By
03/12/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Water at the handwash sink, utility sink, and three compartment sink was measured at a maximum temperature of 68F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks where it shall reach a minimum of 100F. [COS] Employee restarted the water heater and hot water was measured at 120D for the three compartment sink and 100F for the handwash sink.*

Follow-up By
03/12/2025

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: *Employees observed not properly washing their hands when required and only changing their disposable gloves. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle foods.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Cooked chicken on rack by the ice machine is subject to time as a public health control but is not time-marked. Per employee, the chicken is from the same batch as the ones stored by the cook line that are time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of the 4 hour period where it shall be discarded if not used/served. [COS] Employee time-marked the chicken.*

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: *Chemical test strip to measure applicable sanitizer (Quat sanitizer and high temperature dishwasher) are not readily available. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Lids for outdoor trash bins and recycling bins are kept opened. [CA] Keep lids for trash bins closed when not in use to prevent attracting or the harboring of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Sausage	Drawer cooler	50.00 Fahrenheit	
Beef	Hot holding	162.00 Fahrenheit	
Chlorine sanitizer	Undercounter dishwasher	100.00 Fahrenheit	
Water	Handwash sink	68.00 Fahrenheit	Measured at 120F after COS
Half and half	Reach-in cooler at beverage station by pass thru window	41.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Fried chicken	By ice machine	64.00 Fahrenheit	Per employee subject to time
Cut tomatoes	Food prep unit insert	38.00 Fahrenheit	
Hollandaise sause	Hot holding	150.00 Fahrenheit	
Tuna	Food prep unit insert	38.00 Fahrenheit	
Crab	Drawer cooler	51.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	40.00 Fahrenheit	
Milk	Table by beverage station	48.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Bacon	Drawer cooler	51.00 Fahrenheit	
Water	Three compartment sink	68.00 Fahrenheit	Measured at 120F after COS
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Milk	Reach-in cooler by beverage station	41.00 Fahrenheit	
Liquid eggs	Ice bath	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Cu tomtatoes	Food prep unit	39.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	183.00 Fahrenheit	

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 **3/24/2025**. 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: Fon Date
 PIC
 Signed On: March 10, 2025