

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 10/28/2025
Program PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HALEH PASTRY AND CAFE	Inspection Time 15:00 - 15:45
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By TAYEBEH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/22/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/28/2025

Cited On: 10/22/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/28/2025

Cited On: 10/22/2025

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

Compliance of this violation has been verified on: 10/28/2025

Minor Violations

Cited On: 10/22/2025

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

This violation found not in compliance on 10/28/2025. See details below.

Cited On: 10/22/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 10/28/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for routine inspection on 10/22/2025 regarding the following violations:

- K05 Hands clean, properly washed; gloves used properly
- K06 Adequate handwash facilities supplied, accessible
- K15 Food obtained from approved source
- K35 Equipment, utensils: Approved, in good repair, adequate capacity

Specialist observations:

- K05 Hands clean, properly washed; gloves used properly: corrected
- K06 Adequate handwash facilities supplied, accessible: corrected (all hand sinks supplied with soap and single use towels in dispensers)
- K15 Food obtained from approved source: corrected (no Kashk observed on site)
- K35 Equipment, utensils: Approved, in good repair, adequate capacity: food contact surface equipment in the shed have been removed out of the shed but relocated outside on a shelf rack. Per PIC Tayebbeh, the equipment will be discarded/removed from the facility. PIC showed adequate equipment stored in the facility that are used for food preparation. Provide proof of food contact

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surface equipment removal to Specialist via email at Princess.Lagana@deh.sccgov.org.

Note: ensure plans for water heater is submitted to DEH Plan Check no later than 11/22/2025. This is the facility's first follow up inspection. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour. Specialist will conduct a follow up inspection on or after 11/22/2025 if no plans are submitted to DEH Plan Check regarding the water heater.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

continue working on remaining minor violations.

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 **11/11/2025**. 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: Tayebah Alamdar
Cashier/PIC

Signed On: October 28, 2025