

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 06/15/2026		Placard Color & Score YELLOW 72		
Program PR0301210 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 20010 PARTNERS LLC		Inspection Time 10:25 - 12:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MAX				FSC Sahapol Rojanakasetchai 7/25/28

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			N
K08	Time as a public health control; procedures & records					X		N
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		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	X	
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	X	
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	
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 holding temperatures. At the cook line: Lox stored above prep unit inserts measured at 53F; raw shell eggs stored on prep unit measured at 62F - 73F; Cooked chicken by the ice machine measured at 72F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] The lox was relocated into the reach-in cooler; the eggs were placed into the prep unit insert; Per employee, the chicken was cooked within 2 hours ago to be used later - employee relocated the chicken into the walk-in cooler.

Follow-up By 06/18/2026

Minor violation:

Potentially hazardous foods measured at improper cold holding temperatures. Liquid egg on ice bath measured at 48F; Sausage and bacon in drawer cooler measured at 48F; Cheese in food prep unit measured at 46F.

The prep unit and drawer coolers are located by the cook line and were not properly closed inbetween use at time of inspection. The ice bath did not have enough ice to surround the containers of the potentially hazardous foods. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Hot water at the three compartment sink was shut off at time of inspection.

[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.

[COS] Employee turned on the hot water valve located under the sink.

Follow-up By 06/18/2026

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: Improper handwashing practices observed by employees. Employees observed washing their hands without the use of soap, and also observed employees washing their hands while still wearing disposable gloves. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels. Disposal gloves shall also be removed and discarded prior to handwashing.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed in the kitchen at time of inspection. [CA] Food facility shall be kept free of flies and fly activity.

Discussed with PIC regarding keeping doors closed when not in use to prevent the entrance of vermin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed in the prep area and in the walk-in cooler- raw food items (raw eggs, raw bacon) are stored above cooked and ready-to-eat foods. [CA] Properly store raw or undercooked food separately or below ready-to-eat foods to prevent cross contamination.

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: Means for adequately measuring the applicable sanitization method are not readily available (ex. Sanitizer test strips, thermal strips). [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: *Waffle makers are observed in use without being under a ventilation hood. [CA] Cooking equipment shall be used under ventilation hood to remove gases, heat, grease, vapors & smoke. To use equipment without ventilation hood an hood exemption will be required.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Hot and cold water available.
 Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Milk	Reach-in cooler at beverage station	41.00 Fahrenheit	
Cheese	Food prep unit	46.00 Fahrenheit	
Cooked bacon	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Prep unit insert	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	163.00 Fahrenheit	
cooked chicken	By ice machine	72.00 Fahrenheit	
Milk	Reach-in cooler at server station	41.00 Fahrenheit	
Raw shell eggs	On prep unit	73.00 Fahrenheit	
Sausage	Drawer cooler	48.00 Fahrenheit	
Creamer	Reach-in cooler at beverage station	41.00 Fahrenheit	
Eggs	Walk-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Undercounter dishwasher	50.00 PPM	
Bean sprouts	Walk-in cooler	39.00 Fahrenheit	
Raw shell eggs	Prep table by walk-in cooler	46.00 Fahrenheit	Active prep
Liquid egg	Ice bath by cook line	48.00 Fahrenheit	
Creamer	Reach-in cooler at server station	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	Measured after COS
Diced tomatoes	Prep unit insert	41.00 Fahrenheit	
Raw bacon	Walk-in cooler	40.00 Fahrenheit	
Ground meat	Prep unit insert	41.00 Fahrenheit	
Raw shrimp	Food prep unit	41.00 Fahrenheit	
Lox	On prep unit insert	53.00 Fahrenheit	
Waffle mix	Reach-in cooler next to cook line	41.00 Fahrenheit	

Overall Comments:

Discussed proper use of Time as a Public Health Control with operator. Time was not used for potentially hazardous foods at time of inspection.

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 **6/29/2026**. 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.

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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: Max R.
Manager

Signed On: June 15, 2026