

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 FA0201564 - LE BOULANGER		Site Address 301 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 10/23/2026		Placard Color & Score RED 51		
Program PR0305404 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DOUGHLICIOUS, INC.		Inspection Time 10:05 - 15:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By CRISTINA				FSC THANG LE 4/28/2028

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	X			
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
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		X			S
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						
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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: *chopped cooked chicken in the walk in cooler measured 46F. Per employee, chicken was placed in the walk in the previous day and had not been taken out of the cooler to temperature measurement.*

[CA] *For cold holding, potentially hazardous food shall be held at 41F or below.*

[COS] *Chicken was voluntarily condemned and discarded into trash bin.*

K14 - 8 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, 14125(b), 114141

Inspector Observations: Major:

No sanitizer was detected after the final rinse at the low temperature dish machine.

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

[SA] *Three compartment sink was set up by employee for manual warewashing while the chlorine level is adjusted at the dishwasher. Chlorine at three compartment sink was measured at 100ppm.*

Minor:

Observed dishes wet stacked at the shelf above the three compartment sink

[CA] *Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- Live cockroach nymph on food prep table at the cookline.
- Live juvenile cockroach on the floor under pastry counter in the front service area.
- Two live adult cockroaches inside of broken two door under counter cooler at the front counter.
- Dead cockroaches in monitoring traps throughout the facility.
- One dead cockroach on baking tray at the bottom of the pastry counter.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar.

4. Notification: The person in charge during inspection, Cristina, has been informed that the facility must close immediately.

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations: *Employees in the cook line not washing hands after removing soiled gloves and donning clean gloves.*

[CA] *Employees shall wash hands after removing soiled gloved gloves and before donning new pair of gloves.*

[COS] *Specialist intervened and instructed employees to wash hands before donning clean pair of gloves.*

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

Inspector Observations: *Hand wash sink next to the mop sink was obstructed by mop bucket and mop.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk in cooler, sliced tomatoes measured at 47F. per employee, tomatoes were taken out of walk in cooler and prepared 90 minutes prior to temperature being measured. Covered by plastic food wrapping.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] *plastic wrapping was removed from the top of the container.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the walk in freezer, boxes of frozen chicken and cheese sauces stored on the floor.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent 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: *Facility did not have chlorine test strips at time of inspection.*

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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: *Two door under counter cooler at the front counter not working, hot air discharging from equipment. Two live cockroaches found on door of cooler.*

[CA] *Food equipment in the facility shall be working and in good repair.*

Old cardboard boxes being used as shelf lining in the walk in cooler.

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

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

Inspector Observations: ***REPEAT VIOLATION** Observed the active use of unapproved equipment (Ovention) without ventilation. Observed accumulation of grease on ceiling tiles and surrounding walls as noted during the 3/3/22 licensing inspection and 4/9/24 and 10/22/25 routine inspections. Due to continued non-compliance, this unit has been impounded. Refer to impound report.*

[CA] *Discontinue the use of unapproved equipment. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility is to provide hood ventilation or apply for hood exemption for equipment to Plan Check Department.*

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *mops at the mop sink leaning against the walls and the ice machine, soiling walls and ice machine.*

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

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

Inspector Observations: *Wall below the kitchen hand wash sink is open, exposing beams and plumbing. Bottom portion of the front counter has been removed, floor is exposed.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Restroom does not have sign indicating that employees must wash hands before leaving the restroom and before returning to work.*

[CA] *A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: ***REPEAT VIOLATION** Per previous inspection reports noted during the 4/9/24 and 10/22/25 routine inspections, handwash sink in the back next to 3-compartment sink was installed without approval from this Department. Per PIC, no plans have been submitted.*

[CA] *A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Facility to submit plans for handwash sink.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sliced turkey	prep cooler inserts next to wall	41.00 Fahrenheit	
sliced pastrami	prep cooler inserts next to wall	40.00 Fahrenheit	
chopped cooked chicken	walk in cooler	44.00 Fahrenheit	VC and D
sliced jack cheese	two door prep cooler next to wall	41.00 Fahrenheit	
Omlette	oven	187.00 Fahrenheit	final cook temp
chicken enchilada soup	steam table	175.00 Fahrenheit	
chlorine sanitizer	three compaerment sink	100.00 PPM	
sliced cheddar cheese	prep cooler inserts next to bread counter	41.00 Fahrenheit	
two percent milk	upright display cooler	38.00 Fahrenheit	
sliced tomatoes	walk in cooler	47.00 Fahrenheit	from diligent prep, cooling.
sliced swiss cheese	walk in cooler	38.00 Fahrenheit	
clam chowder	steam table	180.00 Fahrenheit	
hot water	rest rooms	100.00 Fahrenheit	
sliced cheddar cheese	two door prep cooler next to bread counter	40.00 Fahrenheit	
sliced ham	walk in cooler	40.00 Fahrenheit	
sliced ham	prep cooler inserts next to wall	41.00 Fahrenheit	
cooked chicken breast	prep cooler inserts next to bread counter	40.00 Fahrenheit	
tuna salad	walk in cooler	38.00 Fahrenheit	
Whole milk	upright display cooler	40.00 Fahrenheit	
Liquid eggs	two door prep cooler next to bread counter	41.00 Fahrenheit	
sliced tomatoes	prep cooler inserts next to wall	40.00 Fahrenheit	
sliced ham	two door prep cooler next to wall	40.00 Fahrenheit	
sliced jack cheese	prep cooler inserts next to bread counter	41.00 Fahrenheit	
sliced cheddar cheese	walk in cooler	40.00 Fahrenheit	
hot water	hand wash sink in the kitchen	100.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
sliced pastrami	walk in cooler	37.00 Fahrenheit	
abmient temp-	reach in display cooler	36.00 Fahrenheit	

Overall Comments:

Joint inspection with Ivan Alejo and Joshua L.

Report written by Ivan Alejo

It was discussed on this date that this facility will be submitting plans for full remodel. Prior to remodel, facility intends to replace FRP paneling, replace the ceiling panels, and add quarry tile with cove basing to the floors at the front service/preparation area.

Ensure that any changes to the facility outside of repairs to the floors, walls, and ceilings are submitted and approved to the Department of Environmental Health Plan Check Department prior to installation.

It was additionally discussed on this date that the Ovention oven may be replaced with a Turbo Chef oven which will also require plan check submission for a single piece of equipment. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/6/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: JEFF OTTOVEGGIO
OWNER
Signed On: October 23, 2026