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

Program Owner Name PR03040518 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 Owner Name SWEET CREATIONS INC Inspected By SWEET CREATIONS INC FOOD SWEET CREATIONS IN INS INS FOOD SWEET CREATIONS IN Mag FOOD SWEET CREATIONS SWEET CREATIONS SWEET CREATIONS INC SWEET CREATIONS SWEET CREATIONS SWEET CREATIONS SWEET CREATIONS SWEET CREATIONS SWEET CREATIONS IN Mag FOOD SWEET CREATIONS SWE			GR	N/A N/A				
PR0340518 - FOOD PREP / FOOD SWC OP 0-5 EMPLOYEES RC 2 - FP10 SWEET CREATIONS INC 05 Inspected By SUKHREET KAUR Inspection Type ROUTINE INSPECTION Consent By CHIH YING CHIU FSC Wai Tin Choy 7/11/2023 RISK FACTORS AND INTERVENTIONS IN Major N Major K44 Demonstration of knowledge; food safety certification X X K43 No discharge from eyes, nose, mouth X X K44 Proper eating, tasting, drinking, tobacco use X X K44 Proper duting temperatures X X K47 Proper cooling methods X X K48 Proper cooling methods X X K49 Proper cooling methods X X K49 Proper cooling methods X X K49 Proper cooling methods X X K41 Proper cooling ime A temperatures X X K41	OUT ajor Minor		N/O	N/A N/A 	PBI			
SUKHREET KAUR ROUTINE INSPECTION CHIH YING CHIU 7/11/2023 RISK FACTORS AND INTERVENTIONS IN Maj K40 Demonstration of knowledge; food safety certification X K40 Communicable disease; reporting/restriction/exclusion X K40 No discharge from eyes, nose, mouth X K40 Proper eating, tasting, drinking, tobacco use X K40 Hands clean, properly washed; gloves used properly X K40 Adequate handwash facilities supplied, accessible X K40 Proper hot and cold holding temperatures X K40 Time as a public health control; procedures & records X K41 Proper cooking time & temperatures X K42 Returned and reservice of hot holding X K42 Returned and reservice of hot bolding X K43 Food obtained from approved source X X K44 Food obtained from approved source X X K43 Food obtained from approved source X X K44 Food obtained from approved source X X K45 Fo	ajor Minor		N/O	N/A				
K41 Demonstration of knowledge; food safety certification X K42 Communicable disease; reporting/restriction/exclusion X K43 No discharge from eyes, nose, mouth X K44 Proper eating, tasting, drinking, tobacco use X K45 Hands clean, properly washed; gloves used properly X K46 Adequate handwash facilities supplied, accessible X K47 Proper hot and cold holding temperatures X K48 Time as a public health control; procedures & records X K49 Proper cooling methods X K41 Proper cooling methods X K41 Proper cooling methods X K42 Returned and reservice of food X K43 Food ontact surfaces clean, sanitized X K44 Food contact surfaces clean, sanitized X K45 Food obtained from approved source X K46 Compliance with shell stock tags, condition, display X K47 Compliance with shell stock tags, condition, display X K48 Compliance with shell stock tags, condition, display X <t< td=""><td>ajor Minor</td><td></td><td>X</td><td></td><td></td></t<>	ajor Minor		X					
Kaz Communicable disease; reporting/restriction/exclusion X Kas No discharge from eyes, nose, mouth X Kas Proper eating, tasting, diriking, tobacco use X Kas Hands clean, properly washed; gloves used properly X Kas Hands clean, properly washed; gloves used properly X Kas Proper lot and cold holding temperatures X Kas Time as a public health control; procedures & records X Kas Proper cooling methods X Kas Food obtained from approved source X Kas Food obtained from approved source		×	Х	X X X	S			
K03 No discharge from eyes, nose, mouth X K44 Proper eating, tasting, drinking, tobacco use X K45 Hands clean, properly washed; gloves used properly X K46 Hands clean, properly washed; gloves used properly X K47 Proper hot and cold holding temperatures X K47 Proper hot and cold holding temperatures X K48 Time as a public health control; procedures & records X K49 Proper cooking time & temperatures X K41 Proper cooking time & temperatures X K42 Returned and reservice of food X K43 Food contact surfaces clean, sanitized X K44 Food obtained from approved source X K44 Food obtained from approved source X K45 Compliance with sell stock tags		X	Х	X X X	S			
K44 Proper eating, tasting, drinking, tobacco use X K455 Hands clean, properly washed; gloves used properly X K466 Adequate handwash facilities supplied, accessible X K477 Proper hot and cold holding temperatures X K478 Time as a public health control; procedures & records X K479 Proper cooling methods X K470 Proper cooling methods X K471 Proper cooling methods X K471 Proper cooking time & temperatures X K471 Proper cooking time & temperatures X K471 Proper reheating procedures for hot holding X K472 Returned and reservice of food X K473 Food condition, safe, unadulterated X K414 Food contact surfaces clean, sanitized X K414 Food obtained from approved source X K416 Compliance with Sulf Oyster Regulations X K417 Compliance with shell stock tags, condition, display X K416 Consumer advisory for raw or undercooked foods not being offered X K421		X	Х	X X X	S			
K08 Hands clean, properly washed; gloves used properly X K08 Adequate handwash facilities supplied, accessible X K07 Proper hot and cold holding temperatures X K08 Time as a public health control; procedures & records X K09 Proper cooling methods X K10 Proper cooking time & temperatures X K10 Proper cooking time & temperatures X K11 Proper cooking time & temperatures X K12 Returned and reservice of food X K13 Food 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 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 </td <td></td> <td>×</td> <td>Х</td> <td>X X X</td> <td>S</td>		×	Х	X X X	S			
K00 Adequate handwash facilities supplied, accessible X K07 Proper hot and cold holding temperatures X K08 Time as a public health control; procedures & records X K09 Proper cooling methods X K10 Proper cooling methods X K10 Proper cooling time & temperatures X K11 Proper cooling methods 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 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 variance/ROP/HACCP Plan X K18 Compliance with variance/ROP/HACCP Plan X K20 Licensed health care facilities/schools: prohibited foods not being offered X K21 Hot and cold water available X X K22 Sewage an		X	Х	X X X	S			
K07 Proper hot and cold holding temperatures X K08 Time as a public health control; procedures & records X K09 Proper cooling methods X K10 Proper cooling methods X K11 Proper cooling methods for hot holding X K11 Proper reheating procedures for hot holding X K12 Returned and reservice of food X K13 Food condition, safe, unadulterated X K14 Food contact surfaces clean, sanitized X K14 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 Gulf Oyster Regulations 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 K22 Sewage and wastewater properly disposed X X K23 No rodents, insects, birds, or animals X X		×	Х	X X X	S			
KNBTime as a public health control; procedures & recordsXKNDProper cooling methodsXKNDProper cooking time & temperaturesXKNDProper reheating procedures for hot holdingXKNDReturned and reservice of foodXKNDgood condition, safe, unadulteratedXKNDcontact surfaces clean, sanitizedXKNDcontact surfaces clean, sanitizedXKNDcompliance with shell stock tags, condition, displayXKNDcompliance with shell stock tags, condition, displayXKNDcompliance with Gulf Oyster RegulationsXKNDcompliance with variance/ROP/HACCP PlanXKNDconsumer advisory for raw or undercooked foodsXKNDconsumer advisory for raw or undercooked foodsXKNDcompliance with variance/ROP/HACCP PlanXKNDcompliance with shell stock tags, condition, displayXKNDcompliance with are acilities/schools: prohibited foods not being offeredXKNDcomplianceXXKNDcomplianceXXKNDcomplianceXXKNDcomplianceXXKNDcomplianceXX <td></td> <td></td> <td>Х</td> <td>X X X</td> <td>S</td>			Х	X X X	S			
K00 Proper cooling methods K11 Proper cooking time & temperatures K11 Proper reheating procedures for hot holding K12 Returned and reservice of food K13 Food in good condition, safe, unadulterated K14 Food contact surfaces clean, sanitized K15 Food obtained from approved source K16 Compliance with shell stock tags, condition, display K17 Compliance with Gulf Oyster Regulations K18 Compliance with Gulf Oyster Regulations K19 Consumer advisory for raw or undercooked foods K20 Licensed health care facilities/schools: prohibited foods not being offered K21 Hot and cold water available K22 Sewage and wastewater properly disposed X K23 No rodents, insects, birds, or animals X K24 Person in charge present and performing duties X K25 Proper personal cleanliness and hair restraints K26 K26 Approved thawing methods used; frozen food K27 K27 Food separated and protected K28 K28 Fruits and vegetables washed K29 K29 <t< td=""><td></td><td></td><td>Х</td><td>X X X</td><td>S</td></t<>			Х	X X X	S			
K10 Proper cooking time & temperatures K11 Proper reheating procedures for hot holding K12 Returned and reservice of food X K13 Food in good condition, safe, unadulterated X K14 Food contact surfaces clean, sanitized X K15 Food contact surfaces clean, sanitized X K16 Compliance with shell stock tags, condition, display X K17 Compliance with Gulf Oyster Regulations X K18 Compliance with Gulf Oyster Regulations 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 K24 Person in charge present and performing duties X K25 Proper personal cleanliness and hair restraints K26 K26 Approved thawing methods used; frozen food K27 K27 Food separated and protected K28 K28 F			Х	X X X	S			
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 K22 Sewage and wastewater properly disposed X K23 No rodents, insects, birds, or animals X GOOD RETAIL PRACTICES K24 Person in charge present and performing duties K22 Proper personal cleanliness and hair restraints K22 Approved thawing methods used; frozen food K23 Food separated and protected K24 Person in charge present and performing duties K				X X X	S			
K12 Returned and reservice of food X K13 Food in good condition, safe, unadulterated X K14 Food contact surfaces clean, sanitized X K14 Food obtained from approved source 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 K22 Sewage and wastewater properly disposed X K23 No rodents, insects, birds, or animals X K24 Person in charge present and performing duties X K25 Proper personal cleanliness and hair restraints X K24 Person in charge present and performing duties X K25 Proper personal cleanliness and hair restraints X K26 Approved thawing methods used; frozen food X			X	X X X	S			
K13Food in good condition, safe, unadulteratedXK14Food contact surfaces clean, sanitizedXK14Food contact surfaces clean, sanitizedXK15Food obtained from approved sourceXK16Compliance with shell stock tags, condition, displayXK17Compliance with Gulf Oyster RegulationsXK18Compliance with variance/ROP/HACCP PlanXK19Consumer advisory for raw or undercooked foodsXK20Licensed health care facilities/schools: prohibited foods not being offeredXK21Hot and cold water availableXK22Sewage and wastewater properly disposedXK23No rodents, insects, birds, or animalsXGOOD RETAIL PRACTICESXK24Person in charge present and performing dutiesK25Proper personal cleanliness and hair restraintsK26Approved thawing methods used; frozen foodK27Food separated and protectedK28Fruits and vegetables washedK29Toxic substances properly identified, stored, used				X X X	S			
K14Food contact surfaces clean, sanitizedXK15Food obtained from approved sourceXK16Compliance with shell stock tags, condition, displayK17Compliance with Sell Stock tags, condition, displayK18Compliance with GUIf Oyster RegulationsK19Consumer advisory for raw or undercooked foodsK20Licensed health care facilities/schools: prohibited foods not being offeredXK21Hot and cold water availableXK22Sewage and wastewater properly disposedXK23No rodents, insects, birds, or animalsXGOOD RETAIL PRACTICESK24Person in charge present and performing dutiesK25Proper personal cleanliness and hair restraintsK26Approved thawing methods used; frozen foodK27Food separated and protectedK28Fruits and vegetables washedK29Toxic substances properly identified, stored, used				X X X	S			
K15 Food obtained from approved source X K16 Compliance with shell stock tags, condition, display Image: Compliance with Gulf Oyster Regulations K17 Compliance with Gulf Oyster Regulations Image: Compliance with Gulf Oyster Regulations K18 Compliance with variance/ROP/HACCP Plan Image: Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K10 Licensed health care facilities/schools: prohibited foods not being offered Image: Compliance with variance/ROP/HACCP Plan 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 K24 Person in charge present and performing duties K25 K25				X X X	S			
K16 Compliance with shell stock tags, condition, display K17 Compliance with Gulf Oyster Regulations K18 Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods K20 Licensed health care facilities/schools: prohibited foods not being offered K21 Hot and cold water available K22 Sewage and wastewater properly disposed K23 No rodents, insects, birds, or animals 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				X X X				
K17 Compliance with Gulf Oyster Regulations Image: Compliance with variance/ROP/HACCP Plan K18 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods Image: Compliance with variance/ROP/HACCP Plan K20 Licensed health care facilities/schools: prohibited foods not being offered Image: Compliance With variance/ROP/HACCP Plan 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 X K24 Person in charge present and performing duties X K25 Proper personal cleanliness and hair restraints X K26 Approved thawing methods used; frozen food X K27 Food separated and protected X K28 Fruits and vegetables washed X K29 Toxic substances properly identified, stored, used X				X X X				
K18 Compliance with variance/ROP/HACCP Plan K19 Consumer advisory for raw or undercooked foods K20 Licensed health care facilities/schools: prohibited foods not being offered K21 Hot and cold water available K22 Sewage and wastewater properly disposed K23 No rodents, insects, birds, or animals 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				X X				
K19 Consumer advisory for raw or undercooked foods Image: Consumer advisory for raw or undercooked foods 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 X 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				Х				
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 X 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								
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 X 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				X				
K22 Sewage and wastewater properly disposed X K23 No rodents, insects, birds, or animals X GOOD RETAIL PRACTICES 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								
K23 No rodents, insects, birds, or animals X GOOD RETAIL PRACTICES 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								
GOOD RETAIL PRACTICES 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								
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								
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								
K26 Approved thawing methods used; frozen food K27 Food separated and protected K28 Fruits and vegetables washed K29 Toxic substances properly identified, stored, used								
K27 Food separated and protected K28 Fruits and vegetables washed K29 Toxic substances properly identified, stored, used								
K28 Fruits and vegetables washed K29 Toxic substances properly identified, stored, used								
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								
K35 Equipment, utensils: Approved, in good repair, adequate capacity								
кзб 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								
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								

OFFICIAL INSPECTION REPORT

Facility Site Address Inspection FA0240420 - SHENG KEE BAKERY 10961 N WOLFE RD, CUPERTINO, CA 95014 12/26/				
Program PR0340518 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	2 - FP10	Owner Name SWEET CREATIONS INC	Inspection 09:00 -	
K48 Plan review				
K49 Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Major Violations

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

Inspector Observations: Observed only hand wash sink in kitchen area blocked with racks. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Operator moved the racks.

Minor Violations

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, 114256, 2, 114256, 2, 114256, 114257, 114257, 114259, 114259, 2, 114259, 2, 114259, 2, 114279, 114281, 114282

Inspector Observations: Observed used mops sitting in buckets. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
Cake	Two door refrigerator	5.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Front two door refrigerator	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Eggs	Walk in cooler	41.00 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 <u>1/9/2023</u>. 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

Thin

Received By: Chih Ying Chiu

Signed On:

December 26, 2022