

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 06/18/2026
Program PR0301210 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 20010 PARTNERS LLC	Inspection Time 12:50 - 14:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MAX ROJANAKASETCHAI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/15/2026

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

This violation found not in compliance on 06/18/2026. See details below.

Cited On: 06/15/2026

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

Compliance of this violation has been verified on: 06/18/2026

Minor Violations

Cited On: 06/15/2026

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

This violation found not in compliance on 06/18/2026. See details below.

Cited On: 06/15/2026

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

Compliance of this violation has been verified on: 06/18/2026

Cited On: 06/15/2026

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)

Compliance of this violation has been verified on: 06/18/2026

Cited On: 06/15/2026

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

This violation found not in compliance on 06/18/2026. See details below.

Cited On: 06/15/2026

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

Compliance of this violation has been verified on: 06/18/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and lack of hot water.

The following major violation has been corrected:

K21M - Lack of hot water

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- Measured hot water at handwash sink at 100F and 3 compartment sink at 120F.

The following major violation has not been corrected:

K07M - Improper holding temperatures

- Measured multiple potentially hazardous foods in the 3 door prep unit between 51F and 58F including cut tomatoes, shredded cheese, marinated shrimp, raw shelled eggs, cooked pork and lox.
- Measured ambient air temperature of 3 door prep unit between 48F and 50F. Operator to discard potentially hazardous foods at end of service at 2:30pm. Operator to provide repairs for 3 door prep unit as needed.
- Provide ice bath for potentially hazardous foods or place in the prep top of the prep unit to allow for accessibility without opening undercounter refrigeration doors often.

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 7/2/2026. 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.

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 ROJANAKASETCHAI
MANAGER
Signed On: June 18, 2026