

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 FA0255225 - YEGANEH BAKERY & CAFE		Site Address 3275 STEVENS CREEK BL, SANTA CLARA, CA 9511		Inspection Date 02/03/2026		Placard Color & Score GREEN 84		
Program PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YEGANEH BAKERY & CAFE I		Inspection Time 14:00 - 15:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By HOANG HUYNH				FSC HOANG HUYNH 09/30/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
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						
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						S
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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	FA0255225 - YEGANEH BAKERY & CAFE	Site Address	3275 STEVENS CREEK BL, SANTA CLARA, CA 95117	Inspection Date	02/03/2026
Program	PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name	YEGANEH BAKERY & CAFE LLC	Inspection Time	14:00 - 15:45
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: Food inside the large two door refrigeration was measured 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Perishable food shall be kept in a refrigeration measured 41F and below until it has been fixed.

Follow-up By
02/06/2026

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Water bottle to spray bread lack common name.

[CA] Working containers or spray bottles holding food or water that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: Boxes of food on floor inside the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Chlorine sanitizer was measured above 100ppm.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

[COS] Water was added to adjust the sanitizer level.

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: Lack test strips.

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

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer was not giving out accurate temperature.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

[SA] Calibrate by manually adjust the reading.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	3-COMP SINK	100.00 PPM	
CHEESE	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BAKLAVA	REFRIGERATION	36.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
YOGURT DRINK	REFRIGERATION ONE DOOR	36.00 Fahrenheit	
GREEN KORMA	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SUSGAES	COLD DISPLAY	40.00 Fahrenheit	
CHEESE	PREP COOLER	40.00 Fahrenheit	
TOMATOES	REFRIGERATION LARGE	45.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
YOGURT	WALK IN FREEZER	10.00 Fahrenheit	
CHEESE	WALK IN COOLER	40.00 Fahrenheit	
ICE CREAM	FREEZER	5.00 Fahrenheit	
SPANISH	FREEZER	8.00 Fahrenheit	
EGG WHITE	REGRIGETAION LARGE	47.00 Fahrenheit	

Overall Comments:

Probe thermometer shall be calibrated.

Follow up inspection will be performed on 2/6/26 to check the temperature of a large 2 door refrigeration. If not ready please call or email or Hina Wyne - hina.wyne@deh.sccgov.org OR text 669-216-0345

*****Subsequent follow-up inspection after first follow up shall be billed \$290/hr during business hours and \$629 (minimum of 2 hours) during nonbusiness hours upon availability. *****

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 2/17/2026. 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: HOANG HUYNH
PIC

Signed On: February 03, 2026