

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 03/03/2026
Program PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YEGANEH BAKERY & CAFE I	Inspection Time 09:35 - 10:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ALI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
heavy whipping cream	2 door reach in	40.00 Fahrenheit	
ambient temp	2 door reach in	35.00 Fahrenheit	
halim (wheat, butter, chicken)	2 door reach in	38.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 02/03/2026 and follow up inspection on 02/24/2026 regarding the following violation:

K07 Proper hot and cold holding temperatures

K35 Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

Specialist observations:

K07 Proper hot and cold holding temperatures: CORRECTED

K35 Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: CORRECTED

This is the facility's second follow up inspection and shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 **3/17/2026**. 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: Ali Jadidi
Manager
Signed On: March 03, 2026