

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 FA0202135 - FLEUR DE COCOA		Site Address 39 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 06/19/2025		Placard Color & Score GREEN 89		
Program PR0301053 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ALINE & AMERIC DAVY		Inspection Time 10:25 - 11:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By AIMERIC DAVY				FSC BAPTISTE MAILLET 10/07/2026

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						S
K06	Adequate handwash facilities supplied, accessible	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 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	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	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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *In the 2 door prep unit, observed an improperly labeled ROP (reduced oxygen package) of chicken with only the date when packaged. Per operator, chicken was packaged the previous day at 11:00am. [CA] When using ROP (reduced oxygen packaging) without an approved HACCP plan, ensure packages are properly labeled with the date and time when packaged and used or removed from packaging within 48 hours. [COS] Operator added time label to the package.*

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

Inspector Observations: *In the facility, observed unlabeled bottles of chemicals in spray bottles. [CA] Ensure all chemicals are properly labeled as to contents.*

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

Inspector Observations: *Observed open bags of dry food stored in the dry storage room. [CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid or placed in containers and covered with a fitted lid.*

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: *In the walk-in freezer, observed the use of non-food grade bags to store bread. [CA] Ensure only food grade utensils, equipment, and materials are used within the facility. Discontinue use of non-food grade bags.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed used wiping cloths stored on the counter-top. [CA] Ensure used wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cream cheese	2 door undercounter refrigerator (chocolate prep room)	36.00 Fahrenheit	
raw shelled eggs	undercounter refrigerator	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
milk	2 door undercounter refrigerator	36.00 Fahrenheit	
heavy cream	reach in refrigerator	38.00 Fahrenheit	
cheese dessert	reach in refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
half and half	2 door undercounter refrigerator	40.00 Fahrenheit	
chicken	2 door prep unit	40.00 Fahrenheit	
quiche	display refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
raw shelled eggs	reach in refrigerator (glass door)	37.00 Fahrenheit	
liquid eggs	reach in refrigerator (glass door)	41.00 Fahrenheit	
smoked salmon	2 door prep unit	39.00 Fahrenheit	
cooked chicken	2 door prep unit	41.00 Fahrenheit	
chocolate cream cake	display refrigerator	41.00 Fahrenheit	
milk	2 door undercounter refrigerator (chocolate prep room)	34.00 Fahrenheit	
fruit tart	display refrigerator	41.00 Fahrenheit	
hot water	handwash sink (front counter)	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Jennie Penaloza.

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 **7/3/2025**. 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: AIMERIC DAVY
OWNER

Signed On: June 19, 2025