

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 FA0214169 - BOUDIN I SF BAKERY		Site Address 701 SUNNYVALE-SARATOGA RD, SUNNYVALE, CA		Inspection Date 09/21/2026		Placard Color & Score GREEN 92		
Program PR0302780 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANDRE-BOUDIN BAKERIES I		Inspection Time 13:00 - 14:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By GEORDYN BLOOM				FSC HANS NEUENFELDT 01/24/2028

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						S
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	X			N
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		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		
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		
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		
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		X
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At the warewash area, above the 3 compartment sink, observed ladles stored hanging in contact with the top of the sanitizer dispenser cover. Observed visible debris on the sanitizer dispenser cover.

[CA] Ensure utensils and equipment are stored in a manner that prevents possible contamination. Clean and sanitize in an applicable sanitizer for any utensils and equipment that may have been contaminated.

[COS] Operator sanitized ladles using hot water at 164F in the warewash machine.

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

Inspector Observations: Behind the upright warewash machine, on tape along posted signage, observed a single dead nymph cockroach.

[CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all posted signage to prevent possible harborage of vermin. Contact pest control to provide service for facility.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed slight accumulation of debris on floors underneath equipment.

[CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
lactic acid sanitizer	dispenser at 3 compartment sink	800.00 PPM	
clam chowder	soup warmer	167.00 Fahrenheit	
shredded cheese	2 drawer single door prep unit	41.00 Fahrenheit	
sliced tomatoes	2 drawer single door prep unit	41.00 Fahrenheit	
pepperoni	2 drawer undercounter refrigerator	39.00 Fahrenheit	
au jus	soup warmer	152.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	
sliced turkey	2 door prep unit	41.00 Fahrenheit	
fruit salad	walk-in refrigerator	41.00 Fahrenheit	
chicken salad	walk-in refrigerator	41.00 Fahrenheit	
hot water	warewash machine	164.00 Fahrenheit	
clam chowder	walk-in freezer	-5.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
beef chili	soup warmer	182.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shredded cheese	2 drawer undercounter refrigerator	40.00 Fahrenheit	
clam chowder	thermalizer (hot water bath)	186.00 Fahrenheit	

Overall Comments:

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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 **10/5/2026**. 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: GEORDYN BLOOM
CAFE ASSISTANT MANAGER

Signed On: September 21, 2026