

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 FA0212672 - CREPES BISTRO		Site Address 57 WASHINGTON ST, SANTA CLARA, CA 95050	Inspection Date 08/05/2026
Program PR0301339 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name S&M FOOD, INC.	Inspection Time 10:00 - 10:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MUSAB	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/04/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/05/2026

Cited On: 08/04/2026

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

Compliance of this violation has been verified on: 08/05/2026

Cited On: 08/04/2026

K14 - 8 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

Compliance of this violation has been verified on: 08/05/2026

Minor Violations

Cited On: 08/05/2026

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: Measured chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. No active warewashing at time of inspection. [CA] Mechanical sanitization shall be accomplished by achieving a final sanitizing rinse of 50 ppm chlorine, or as per manufacturer's specifications.

Measured Observations

Item	Location	Measurement	Comments
milk	under counter cooler	41.00 Fahrenheit	
ambient	2-door preparation unit	50.00 Fahrenheit	
sanitizer (chlorine)	bucket	100.00 PPM	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
smoothie mix	chest freezer	10.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 8/4/2026).

The following major violations have been corrected:

- **K05: Improper handwashing. Observed proper handwashing by employees at th time of inspection. Discussed handwashing policy with PIC.**

- **K07: Improper holding temperatures. Observed the broken 2-door preparation unit is not in active use at the time of inspection. Per PIC, the unit is undergoing active repairs. Ensure Potentially Hazardous Foods are not stored in this unit until repaired.**

--- **Verified all other foods at proper holding temperatures at time of inspection.**

- **K14: Improper sanitization of food contact surfaces. Discussed warewashing procedures of all food contact surfaces during inspection.**

--- **Blenders shall be washed, rinsed, and sanitized between use, or at any time in which contamination can occur. Utensils contacting Potentially Hazardous Foods shall be washed, rinsed, and sanitized every 4 hours, or at any time in which contamination can occur.**

--- **Observed facility is using "regular" bleach for mechancial dishwasher. Ensure bleach sanitizer is approved food contact surfaces (i.e. germicidal bleach).**

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The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **8/19/2026**. 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: Musab Aloudat
Owner
Signed On: August 05, 2026