

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 FA0255011 - MAISON DE PATISERIE		Site Address 2855 STEVENS CREEK BL 1075, SANTA CLARA, CA	Inspection Date 05/12/2025
Program PR0372285 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FRENCH CONNECTION BAKI	Inspection Time 13:55 - 14:40
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By JONATHON ROMERO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/12/2025

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

Inspector Observations: The following items were voluntarily condemned and destroyed due to temperature violation:

Salad case:

3 egg keeshe 52F

6 pounds of chicken salad 51F

2 pounds of tuna salad 51F

Potato salad 49F

One pound Mozzarella cheese 52

Cake case

5 pounds of assorted cake slices with eggs and /or dairy as the ingredient 52F

Do not store any potentially hazardous foods, such as dairy and animal protein, until the units can maintain 41F or cooler. You are scheduled for a follow-up inspection to check the temperature of the cases on 05/19/25.

Follow-up By
05/19/2025

Minor Violations

Cited On: 05/01/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 05/12/2025. See details below.

Measured Observations

N/A

Overall Comments:

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 **5/26/2025**. 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: Jonathon Romero

Signed On: May 12, 2025