

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 FA0271411 - HALEH PASTRY AND CAFE	Site Address 2265 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 10/30/2024
Program PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HALEH PASTRY AND CAFE	Inspection Time 14:50 - 15:25
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ALI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/23/2024

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

Compliance of this violation has been verified on: 10/28/2024

Cited On: 10/23/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 10/28/2024

Minor Violations

Cited On: 10/23/2024

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/30/2024

Cited On: 10/23/2024

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

Compliance of this violation has been verified on: 10/28/2024

Cited On: 10/23/2024

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 10/30/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	2 door under counter	41.00 Fahrenheit	
milk	1 door reach in coffee area	30.00 Fahrenheit	
cake with dairy	display case 2	39.00 Fahrenheit	not used for PHFs
red velvet cake with dairy	lower shelf display case	41.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 10/23/2024 for the following violations:

-K07 - IMPROPER HOT AND COLD HOLDING TEMPERATURES

-K15 - FOOD NOT OBTAINED FROM APPROVED SOURCE

-K06 - INADEQUATE HAND WASH FACILITIES

-K35 - EQUIPMENT, UTENSILS - UNAPPROVED, UNCLEAN, NOT IN GOOD REPAIR, INADEQUATE CAPACITY

Specialist observations:

-K07: corrected; Note: Owner stated that cooked vegetarian curry with beans pastry will be kept cold then microwaved upon customer order

-K15: corrected; kashk (yogurt) is no longer made on site.

-K06: all hand sink stations equipped with single use towels and soap in approved dispensers

OFFICIAL INSPECTION REPORT

Facility FA0271411 - HALEH PASTRY AND CAFE	Site Address 2265 S WINCHESTER BL, CAMPBELL, CA 95008	Inspection Date 10/30/2024
Program PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HALEH PASTRY AND CAFE	Inspection Time 14:50 - 15:25

-K35: corrected; note: front display case (top shelf) is no longer being used for Potentially Hazardous Food (PHFs) due to its incapability to maintain PHFs at 41F or below. Lower shelf has PHFs and measured at 41F. Owner stated front display case shelves will be continuously monitored through a thermometer inside and will be relocating PHFs from the lower shelf if needed.

Discussed plan check requirement due date with Owner regarding water heater.

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 **11/13/2024**. 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 Alamdar
Owner
Signed On: October 30, 2024