

# 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<br>FA0253640 - SATURA CAKES                                      |                                       | Site Address<br>200 MAIN ST, LOS ALTOS, CA 94022 |                                    | Inspection Date<br>04/01/2024 |                                  |
| Program<br>PR0369343 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                       |                                                  | Owner Name<br>PASTISSERIE JSH, LLC |                               | Inspection Time<br>13:05 - 14:40 |
| Inspected By<br>ALEXANDER ALFARO                                          | Inspection Type<br>ROUTINE INSPECTION |                                                  | Consent By<br>CHOONSOEN            | FSC Ji Sun Kim<br>10/19/2024  |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>85</b>             |

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| K06 Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| 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   |     |
| 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                                    | X   |     |
| K31 Consumer self service does prevent contamination                                    |     |     |
| K32 Food properly labeled and honestly presented                                        | X   |     |
| 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                                                |     |     |
| 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

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

**Inspector Observations: Potentially Hazardous Foods, Pooled Eggs and Pooled Egg Whites, were found in two separate under counter coolers in the prep area measuring between 46-48°F around 1:30 pm. Per staff they had cracked the eggs into the container roughly an hour and half prior. Ambient temperature of the unit was measured at 48°F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Staff moved the PHFs to the walk in cooler to rapidly cool.**

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:**

**1. There is yellow mold-like substance growth on the interior upper panels of the ice machine.**

**[CA] Maintain food contact surfaces of equipment clean.**

**2. Facility is drying dishes with a yellow microfiber cloth towel.**

**[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

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

**Inspector Observations:**

**An adult cockroach was found on a sticky trap in the upstairs storage area. No other activity was found.**

**[CA] Maintain facility free of vermin. Provide pest control as needed.**

**NOTE: Manager mentioned they would contact a pest control company.**

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

**Inspector Observations:**

**1. Whipped cream in the stand alone walk in freezer was found on the floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**2. Several bulk food products were found open on the shelf near the stairs to the storage area.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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**Inspector Observations:**

**Self service food products that are prepackaged in the facility lacks the total quantity of the food product on the labeling.**

**[CA] Food prepackaged in a food facility shall bear a label with the following:**

- 1) common name of the food
- 2) list of ingredients in descending order of predominance by weight
- 3) quantity of contents
- 4) name and place of business of the manufacturer, packer, or distributor.

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:**

**Prep Coolers in the prep area are not maintaining PHFs at or below 41F.**

**[CA] Maintain all equipment in good repair.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

| Item               | Location               | Measurement       | Comments                |
|--------------------|------------------------|-------------------|-------------------------|
| Cake               | Walk in Cooler         | 37.00 Fahrenheit  |                         |
| Cake               | Walk in Freezer        | 10.00 Fahrenheit  |                         |
| Milk               | Undercounter Cooler    | 41.00 Fahrenheit  |                         |
| Oatmilk            | Undercounter Cooler    | 44.00 Fahrenheit  | Actively using          |
| Pooled Eggs        | Under Counter Cooler   | 47.00 Fahrenheit  | Moved to Walk in Cooler |
| Water              | Hand Washing Sink      | 115.00 Fahrenheit |                         |
| Fruit              | Walk in Freezer        | 10.00 Fahrenheit  |                         |
| Water              | Three Compartment Sink | 130.00 Fahrenheit |                         |
| Chlorine Sanitizer | Ware Wash Machine      | 50.00 PPM         |                         |

**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 **4/15/2024**. 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




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**Received By:** Shelly Park  
Baker

**Signed On:** April 01, 2024