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	Site Address	Inspection Date
FA0200810 - LA PATISSERIE	19758 STEVENS CREEK BL, CUPERTINO, CA 9501	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0302247 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	LA PATISSERIE BAKERY LLC	13:40 - 15:45
Inspected By	**Inspection Type**	**Consent By** / **FSC**
BELIN ZEPEDA	ROUTINE INSPECTION	PARSA / Not Available

Placard Color & Score
RED
89

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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							
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							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
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		
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: 1 live german cockaroach in employee restroom, 5-10 live german cockaroach on two separate glue traps on floor in next to metal shelves
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Elizabeth Tobin.
4. Notification: The person in charge during inspection, Parsa, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC or food hander card were not available for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.
Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
handwash sink	handwash sink	100.00 Fahrenheit	
ambient	standing 2-door freezer	7.00 Fahrenheit	IR
water	restroom	100.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
whip topping	walk in cooler	38.00 Fahrenheit	
custard	walk in cooler	32.00 Fahrenheit	
cream filled eclair	glass display cooler#2	40.00 Fahrenheit	
custard cake	cooler 2 door	40.00 Fahrenheit	IR
water	food prep sink	120.00 Fahrenheit	
ambient	glass display cooler #1	39.00 Fahrenheit	
santizer: chlorine	dish washer	50.00 PPM	

Overall Comments:

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division. FACILITY TO CEASE AND DESIST ALL OPERATIONS INCLUDING BUT NOT LIMITED TO PREPARATION, SALE, SERVICE, HANDLING, DISTRIBUTION.

Requirements Before Reopening:
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2. Submit a copy of the pest control report from a licensed provider.

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Once the above is corrected, contact the main office at 408-918-3400 to submit the required documentation and schedule the follow-up inspection. Email:
dehweb@deh.sccgov.org or belin.zepeda@deh.sccgov.org

*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour, one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.***

*****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.***

*****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.*****

CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/7/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Fariba Mirpour
Owner/Manager

Signed On: November 23, 2026