

**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**

<b>Facility</b> FA0253640 - SATURA CAKES		<b>Site Address</b> 200 MAIN ST, LOS ALTOS, CA 94022	<b>Inspection Date</b> 04/21/2023
<b>Program</b> PR0369343 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> PASTISSERIE JSH, LLC	<b>Inspection Time</b> 13:30 - 15:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> LOIS KIM	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 04/20/2023

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

**Compliance of this violation has been verified on: 04/21/2023**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
hot water	warewash machine	170.00 Fahrenheit	

**Overall Comments:**

*Follow-up inspection for major violation #23; major violation has been completely resolved and no evidence of vermin was observed anywhere in the facility. Facility is ok to reopen. Facility must provide the next pest control report to the inspector by 4/26/2023 and keep monitoring facility and traps for vermin.*

**NOTE:** Upon further investigation of the warewash machine, facility has not submitted to Plan Check for the warewash machine and water heater. Facility must submit to Plan Check by 4/26/2023 or the warewash machine will be impounded. In addition, the water heater and Type 2 hood will be subject to being upgraded (Plan check submittal and approval is required prior to installation). Facility can install the original warewash machine if they do not want to submit to Plan Check.

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 **5/5/2023**. 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:** Lois Kim  
 Kitchen Lead  
**Signed On:** April 21, 2023