

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 FA0255225 - YEGANEH BAKERY & CAFE		Site Address 3275 STEVENS CREEK BL, SANTA CLARA, CA 9511		Inspection Date 08/28/2026		Placard Color & Score GREEN 87			
Program PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YEGANEH BAKERY & CAFE I		Inspection Time 11:35 - 12:55				
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By HONG HUYNH					FSC HOANG HUYNH 09/30/2029

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				N
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				N
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		
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0255225 - YEGANEH BAKERY & CAFE		Site Address 3275 STEVENS CREEK BL, SANTA CLARA, CA 95117	Inspection Date 08/28/2026
Program PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YEGANEH BAKERY & CAFE LLC	Inspection Time 11:35 - 12:55
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

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

Inspector Observations: Lack food handlers card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Hand washing sink was partially blocked with broom and broom tray.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Empty soap dispensers for the hand washing sinks. Pump soap in use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water was measured below 120F for 3-comp and janitorial sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Carton of potatoes, two bags of grains, and walk in refrigeration has food on floor.

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

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Permit issued by our office was not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
BREAD	WALK IN FREEZER	10.00 Fahrenheit	
ICE CREAM	FREEZER	32.00 Fahrenheit	
CHEESE	COLD DISPLAY	40.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	100.00 PPM	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CREAM PUFF	OVER THE COUNTER	41.00 Fahrenheit	
	REFRIGERATION		
TOMATOES	FOOD PREP COOLER - TOP	40.00 Fahrenheit	
MILK	WALK IN COOLER	40.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
SUSAGES	FOOD PREP COOLER - BOTTOM	38.00 Fahrenheit	
BEANS	COOKING	200.00 Fahrenheit	
YOGURT DRINK	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	112.00 Fahrenheit	
HOT WATER	3-COMP SINK	115.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0255225 - YEGANEH BAKERY & CAFE	Site Address 3275 STEVENS CREEK BL, SANTA CLARA, CA 95117	Inspection Date 08/28/2026
Program PR0372683 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YEGANEH BAKERY & CAFE LLC	Inspection Time 11:35 - 12:55

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 **9/11/2026**. 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.

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: HONG HUYNH
PIC

Signed On: August 28, 2026