

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 FA0304287 - CROISSANTE		Site Address 2908 EL CAMINO REAL 100, SANTA CLARA, CA 950		Inspection Date 09/04/2025		Placard Color & Score GREEN 80		
Program PR0447115 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name B PASTRY INC		Inspection Time 13:30 - 15:50			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SEAN KANG				FSC Leon Lee 04/02/2028

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						S
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					N
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	X	
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	X	
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	X	
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

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

Inspector Observations: Measured multiple foods held out of temperature:

1) At the service line, measured multiple pastries including ham and cheese, mushroom danish, etc. at 72F. Per PIC, pastries were just baked and are regularly replaced within an hour. Pastries are sorted by a "first-in, first-out" method.

2) At the coffee station, measured oat milk and milk from 56-63F. Per PIC, milk was removed from refrigeration less than 1 hour prior to temperature measurement.

3) At the kitchen preparation counter next to the oven, measured pooled eggs, ham, and cheese at 47-63F. Observed items are not fully submerged or making direct contact with the ice bath.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[SA] 1) Per PIC, all pastries will be served or discarded within 4 hours of initial removal from temperature.

Discussed TPHC procedures with PIC.

2) Milk was relocated to the under counter refrigeration for rapid cooling. Milk will be returned to refrigeration when not in active use.

3) Pooled eggs, ham, and cheese were voluntarily condemned and discarded. See VC&D form. Recommend to fully submerge foods in ice bath, and relocate away from the oven.

Minor Violations

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

Inspector Observations: Observed the handwash sink in the back is currently not functional. Per PIC, handwash sink is clogged and will be repaired within the next week. Nearby handwash station in the kitchen is available for use. [CA] Handwash stations shall be fully functional, stocked, and accessible at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed deep pot of cooked mushroom mixture actively cooling in an ice bath in the preparation sink. The pot was fully covered with lid. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed multiple open, uncovered flour bags stored in rolling containers. Containers were not fully covered with lid or missing lid. [CA] Ensure containers are fully covered when not in active use. Food shall be separated and protected from contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of grime or sticky substances on multiple refrigeration handles. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: At the front kitchen area, observed active leak from the handwash sink and the dishwasher when water is running. [CA] Repair leaks. Plumbing fixtures shall be maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cut tomato	2-door preparation unit	41.00 Fahrenheit	
water	high temperature dishwasher (back)	160.00 Fahrenheit	
milk	2-door under counter	41.00 Fahrenheit	
milk	preparation counter (coffee)	56.00 Fahrenheit	
cheese	4-door upright cooler	41.00 Fahrenheit	
pooled eggs	ice bath on preparation counter (front kitchen)	59.00 Fahrenheit	
dough	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
oat milk	preparation counter (coffee)	63.00 Fahrenheit	
ham and cheese pastry	service counter	72.00 Fahrenheit	
cooked mushroom	preparation sink	119.00 Fahrenheit	Cooling. Per employees, cooked less than 30 minutes ago.
dough	walk-in cooler	41.00 Fahrenheit	
dough	3-door under counter (side room)	41.00 Fahrenheit	
water	high temperature dishwasher (front kitchen)	160.00 Fahrenheit	
milk	2-door under counter (center)	41.00 Fahrenheit	
tiramisu	service counter display case	41.00 Fahrenheit	
dough	3-door under counter (front ovens)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
ham, cheese	ice bath on preparation counter (front kitchen)	63.00 Fahrenheit	47-63F

Overall Comments:

*** Completed TPHC procedures with PIC for the pastries containing meat/cheese/dairy at the front service line. A timer will be used to indicate the start time that each batch of pastries is removed from oven, and will be monitored to ensure the time does not exceed 4 hours.**

*** At the front kitchen area, measured the high temperature dishwasher from 126-160F. Multiple runs were required to reach high temperature of 160F. Repair dishwasher to ensure that final rinse temperature is regularly reaching 160F.**

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 9/18/2025. 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: Sean Kang
Owner
Signed On: September 04, 2025