

# 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><br>FA0271411 - HALEH PASTRY AND CAFE                            |  | <b>Site Address</b><br>2265 S WINCHESTER BL, CAMPBELL, CA 95008 |                                            | <b>Inspection Date</b><br>07/22/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>RED</b><br/> <b>63</b> </div> |  |                                           |
| <b>Program</b><br>PR0409829 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                 | <b>Owner Name</b><br>HALEH PASTRY AND CAFE |                                      | <b>Inspection Time</b><br>13:15 - 15:15 |                                                                                                                                                              |  |                                           |
| <b>Inspected By</b><br>PRINCESS LAGANA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                            | <b>Consent By</b><br>ALI             |                                         |                                                                                                                                                              |  | <b>FSC</b> Tayehneh Alamder<br>10/26/2030 |

  

| 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     |       |        |     |     | 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  |       |       |        |     |     | N   |
| 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                                     |    |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    | X     |       |        |     |     | N   |

  

| 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                                  | X   |     |
| 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                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              | X   |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                                          |                                  |
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| K48                                                                      | Plan review                                              |                                  |
| K49                                                                      | Permits available                                        | X                                |
| 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:** *At the coffee station, opened milk stored in under counter cooler measured at 47F, placed in the unit since last night per Owner.*

**[CA]:** *Potentially Hazardous Food shall be cold held at 41F or below (unopened pasteurized dairy may be stored up to 45F).*

**[COS]:** *Milk voluntarily discarded.*

Follow-up By  
07/24/2026

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

**Inspector Observations:** *1. Live cockroaches observed in the following areas:*

*-1 adult on floor at front cashier area*

*-1 adult and 1 nymph in crevice of cove base near display cases*

*-1 adult in crevice of cashier table*

Follow-up By  
07/24/2026

*Approximately 50+ dead cockroaches of varying life stages on glue traps and on floors found throughout the facility including the coffee station, ware-wash area, restrooms, main cook line and prep area, second prep area.*

*Approximately 30+ cockroaches eggs found on glue traps and on floors found throughout the facility.*

*Approximately 6-10 live large flies observed at kitchen and ware-wash area.*

*Approximately 10+ dead large flies observed at kitchen area on windows near cook line.*

*No pest control report provided during inspection.*

**2. Photographs:** *Taken for documentation purposes.*

**3. Supervisor Notified:** *Elizabeth T*

**4. Notification:** *The person in charge during inspection, Ali, 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

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

**Inspector Observations:** *The only hand wash sink at second kitchen area's restroom did not have running warm and cold water.*

**[CA]:** *Hand wash stations shall be equipped with running warm and cold water.*

**[SA]:** *Another restroom at the main kitchen area has a hand wash station with running warm and cold water.*

Follow-up By  
07/24/2026

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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**Inspector Observations: \*REPEAT VIOLATION\***

**Multiple cans of Raid pest repellent observed at facility.**

**[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.**

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

**Inspector Observations: \*REPEAT VIOLATION\* 1. Multiple open bags of food observed in preparation areas.**

**[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.**

**2.**

**a. Food stored outside of facility.**

**b. Food stored directly on the floor at coffee station. No direct contamination observed.**

**[CA]: Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.**

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

**Inspector Observations: Accumulation of debris, dust, trash throughout facility (kitchen, ware-wash area, prep areas).**

**[CA]: Maintain non food contact areas clean.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Testing method for Chlorine sanitizer not provided.**

**[CA]: Provide a testing method (ie Chlorine test strips) for measuring Chlorine sanitizer level.**

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: \*REPEAT VIOLATION\***

**1. Unapproved sheds at the back of the facility is being used to store food contact surfaces such as hotel pans and to-go boxes.**

**[CA]: Discontinue storing food/food contact surfaces in the shed.**

**Owner stated equipment in the sheds are not used for the facility's operation.**

**2. Unapproved household under counter cooler used and located at coffee station.**

**[CA]: Provide commercial grade food containers/bags and food equipment. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable. All equipment producing grease laden vapors shall be installed under and approved hood system.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: \*REPEAT VIOLATION\* 1. Two 1 door freezer reach in units stored outside the fully enclosed facility near the entrance.**

**[CA]: All equipment shall be installed within the fully enclosed and approved facility.**

**2. Scoops in bulk storage containers in direct contact with food.**

**[CA]: Scoops stored in food containers for portioning shall always be stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: 1. Gaps observed in between cove base and table at front cashier area.**

**[CA]: Close all gaps greater than 1/4 of an inch to prevent entry or harborage of vermin.**

**2. Several unused equipment such as refrigerators, chest freezers, microwave, counter-top gas stove, etc are stored outside at the back of the facility.**

**[CA]: The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: A fully enclosed area in the facility is being used to store open food and a 2 door reach in with open food but area does not have approved ceiling and wall finishes.**

**[CA]: Food shall be stored in an area with approved ceiling and wall finishes. Discontinue storing open food in this area or provide approved ceiling and wall finishes.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: Facility is operating without a valid health permit.**

**[CA]: Facility shall maintain a valid health permit.**

|                            |
|----------------------------|
| Follow-up By<br>07/24/2026 |
|----------------------------|

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hot and cold water available.

Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

| Item           | Location                            | Measurement       | Comments |
|----------------|-------------------------------------|-------------------|----------|
| water          | 2 comp sink at second prep area     | 120.00 Fahrenheit |          |
| water          | 3 comp sink                         | 120.00 Fahrenheit |          |
| whipped cream  | 3 door reach in at second prep area | 40.00 Fahrenheit  |          |
| cake           | display case right side             | 35.00 Fahrenheit  |          |
| raw shell eggs | 2 door under counter                | 38.00 Fahrenheit  |          |
| raw eggs       | 3 door reach in at second prep area | 39.00 Fahrenheit  |          |
| water          | hand sink at coffee station         | 100.00 Fahrenheit |          |
| water          | hand sink restroom                  | 100.00 Fahrenheit |          |

## Overall Comments:

**Facility is ordered closed due to evidence of a vermin infestation.**

**- Facility is to immediately cease and desist all operations. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

**- Facility shall remain closed until vermin infestation is completely abated, permit fees have been paid, and authorization is provided by this Division.**

**- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.**

**- Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.**

**- 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 red placard. 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. Penalties**

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**and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**\*\* A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

## Notes

**-Tehran Taste of Catering signage observed at the front of the facility. Facility Owner stated unpermitted catering no longer occurs in the facility and catering by another owner took place a couple of months ago. Discussed with Facility Owner that operation of a separate food business on site requires permit application submission and/or plan check submission to this department prior to operation. Failure to comply may lead to enforcement actions including but not limited to charged follow up inspections and/or charged office hearing.**

**Remove catering signage from facility.**

**-facility has multiple repeat violations. Continued repeat violations may lead to a charged office hearing for noncompliance.**

## 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 **8/5/2026**. 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: Ali  
Owner  
Signed On: July 22, 2026