

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 FA0200800 - L'EPI D'OR BAKERY		Site Address 19675 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/25/2026		Placard Color & Score GREEN 72		
Program PR0304333 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEE, JUDY LI-FONG ET AL		Inspection Time 10:00 - 14:00			
Inspected By LAWRENCE DODSON		Inspection Type ROUTINE INSPECTION		Consent By JUDY				FSC Judy Lee 03/17/2029

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						
K07	Proper hot and cold holding temperatures			X	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	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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: The following potentially hazardous foods are subject to TPHC but not properly time marked with discard time:

In the front self-service counter:

-Pastries with bean, meat, dairy, vegetables, and cream fillings.

In the front service counter:

-boba pearls

In the kitchen prep table:

-cooked vegetables

[COS] PIC labeled PHFs with proper time markings stating the time made and the discard time.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee washing hands in warewashing sink using only water.

[CA] Employees shall wash their hands with soap and warm water, and dry using single use paper towels at the handwashing sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: By service counter, opened apple juice in undercounter fridge measured 43F.

[CA] Potentially hazardous foods shall be kept 41F and below or 135F and above.

[COS] PIC moved apple juice to a fridge measuring below 41F.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: In the warewashing sink, measured quaternary ammonia sanitizer at 0ppm.

[CA] Maintain a sanitizing solution of 200ppm quaternary ammonia for manual warewashing.

[COS] PIC adjusted sanitizer concentration to 200ppm.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed a few moths and drain flies throughout facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: 1. In the walk-in fridge, observed cardboard boxes of food stored on the ground.

2. In the walk-in fridge, observed plastic grocery bags used to store raw chicken.

[CA]

1. Ensure foods are stored at least 6 inches off the ground on approved shelving to prevent contamination.

2. Foods shall be stored in approved, food grade containers.

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

Inspector Observations: *In the walk-in cooler, observed grime build-up on metal wire shelving.*

[CA] Shelving holding food, utensils, and equipment shall be kept clean.

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: *By the service counter, undercounter one-door fridge ambient temperature measured 43F.*

[CA] Ensure all cold holding units maintain a temperature of 41F and below.

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: *Observed bowl in dry ingredient in bulk food container. Observed a couple scoop handles touching dry ingredients.*

[CA] Use approved utensils like scoops or spoons with handles. Utensils shall be stored with handles facing up to prevent contamination of food.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cream	upright fridge near backdoor	60.00 Fahrenheit	diligent prep
wet peanuts	front prep fridge	38.00 Fahrenheit	
sanitizer concentration	3 compartment sink	0.00 PPM	adjusted to 200PPM
pudding cups	self-service sliding door fridge	39.00 Fahrenheit	
ambient	walk-in fridge	39.00 Fahrenheit	
cooked vegetables	prep table	75.00 Fahrenheit	
marinated eggs	walk-in fridge	41.00 Fahrenheit	
fruit parfait	refrigerated display case	38.00 Fahrenheit	
water	kitchen handwash sink	100.00 Fahrenheit	
pork	stovetop	194.00 Fahrenheit	
eggrolls	front reach in freezer	15.00 Fahrenheit	
mung beans	front prep fridge	31.00 Fahrenheit	
water	warewashing sink	120.00 Fahrenheit	
kidney beans	front prep fridge	32.00 Fahrenheit	
ambient	upright fridge near backdoor	30.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
custard	walk-in fridge	39.00 Fahrenheit	
water	employee restroom sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection with N.Hak. Report written by N. Hak.

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 **10/9/2026**. 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.

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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: Judy Lee
Owner

Signed On: September 25, 2026