

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 FA0276738 - KANDO PATISSEIRIE & CAFE		Site Address 14510 BIG BASIN WY 8, SARATOGA, CA 95070		Inspection Date 07/08/2025	
Program PR0418096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KANDOO PATISSEIRIE & CAF		Inspection Time 14:40 - 16:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ARYA REISSIEH	FSC HAMID FARAHANI 03/03/2026		

Placard Color & Score
GREEN
84

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						S
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						S
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		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Employee food handler card was unavailable for review. [CA] Ensure all employees that handle food obtain food handler cards and copies are kept on-site for review.

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

Inspector Observations: In the kitchen area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. Observed kitchen was not in use during time of inspection. Observed handwash station at the front counter is stocked with hand soap and paper towels. [CA] Ensure handwash station is stocked with hand soap and paper towels in their respective dispensers to allow for proper handwashing.

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: At the front counter, in the ice machine, observed accumulation of mold-like debris on the interior panel. [CA] Ensure interior panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

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

Inspector Observations: Observed multiple fruit flies within the front service and kitchen area. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination.

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

Inspector Observations: In the kitchen area, observed open food grade containers of dry food, open packages of shortening, and open containers of chocolate. [CA] Ensure all open containers of dry food are transferred to food grade containers and covered with a fitted lid. Keep containers of food covered to prevent possible contamination.

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

Inspector Observations: Observed flour and food debris on the floor around the cookline, and in the dry food storage area. [CA] Ensure facility floors are frequently cleaned and maintained to prevent possible harborage of vermin.

In the upstairs storage attic, observed open cracks and crevices around installed plumbing and wiring. [CA] Ensure all cracks and crevices are sealed to prevent an entrance for and possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cream roll cake	reach in refrigerator (display)	41.00 Fahrenheit	
heavy cream	2 door undercounter refrigerator	40.00 Fahrenheit	
cream roll cake	display refrigerator	41.00 Fahrenheit	
pooled eggs (egg yolks)	2 door reach in refrigerator	40.00 Fahrenheit	
mango ice cream	display freezer/ice cream freezer	18.00 Fahrenheit	
soymilk	undercounter refrigerator	38.00 Fahrenheit	
strawberry ice cream	display freezer/ice cream freezer	18.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
whipped cream	2 door reach in refrigerator	40.00 Fahrenheit	
milk	2 door undercounter refrigerator	40.00 Fahrenheit	
milk	undercounter refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cream puff	display refrigerator	41.00 Fahrenheit	

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 7/22/2025. 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: ARYA REIISIEH
PIC

Signed On: July 08, 2025