

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 FA0255011 - MAISON DE PATISERIE		Site Address 2855 STEVENS CREEK BL 1075, SANTA CLARA, CA	Inspection Date 05/19/2025
Program PR0372285 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FRENCH CONNECTION BAKI	Inspection Time 10:20 - 11:00
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By MONICA MENDIOLA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/12/2025

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

Compliance of this violation has been verified on: 05/19/2025

Minor Violations

Cited On: 05/01/2025

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

Compliance of this violation has been verified on: 05/19/2025

Measured Observations

Item	Location	Measurement	Comments
Beet salad	Salad cooler	41.00 Fahrenheit	
Keesh	Salad cooler	40.00 Fahrenheit	
Chicken salad	Salad cooler	41.00 Fahrenheit	
Cake	Cake cooler	40.00 Fahrenheit	

Overall Comments:

The salad cooler is now at 41F. The cake cooler is now at 41F. Monitor and maintain all coolers at 41F or colder.

As stated on the inspection report, "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 [\$298.00] approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made." You will be billed for \$298.00 for this inspection.

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 **6/2/2025**. 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

Monica

Received By: Monica Mendiola

Signed On: May 19, 2025