

# 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>FA0200887 - HOME EAT                                          |  | <b>Site Address</b><br>20588 STEVENS CREEK BL, CUPERTINO, CA 95014 |                                    | <b>Inspection Date</b><br>06/18/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>61</b> </div> |  |                                    |
| <b>Program</b><br>PR0304860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                    | <b>Owner Name</b><br>FW GROUP, LLC |                                      | <b>Inspection Time</b><br>13:45 - 15:45 |                                                                                                                                                    |  |                                    |
| <b>Inspected By</b><br>DENNIS LY                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                    | <b>Consent By</b><br>YONG            |                                         |                                                                                                                                                    |  | <b>FSC</b> Zhaokun Yang<br>4/27/28 |

  

| 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     |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      |    | X     |       | X      |     |     | N   |
| 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     |       | 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                                  | X   |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    | X   |     |
| 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                    | X   |     |
| 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                                                | X   |     |
| 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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|                                                                           |                                                             |                                  |
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| Program<br>PR0304860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>FW GROUP, LLC                                 | Inspection Time<br>13:45 - 15:45 |
| 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: Potentially hazardous foods measured at improper cold holding temperature.**

- Inside the food prep unit insert, spam measured at 51F. Per employee, the item was placed in the unit the previous night.

- Inside the upright reach-in cooler by the deep fryers: raw beef, raw chicken, fish tofu, and bean sprouts measured at 52 - 54F. Per employee, the items were placed in around 11 AM.

- By the cook line, bucket of rice noodles measured at 82F. Per employee, the item was cooked and prepared within the last hour.

- On prep table by cook line, fried chicken wings measured at 88F. Per employee, the chicken was prepared less than 2 hours ago.

- On shelf by fryers, fried fish and fried pork measured at 93 - 110F. Per employee items were cooked less than a hour ago.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.

[COS] The food items inside the food prep unit and upright reach-in cooler was voluntary discarded by employees. The fried pork and fried fish were placed on time and will be discarded if not used within the next 3 hours.

The remaining items were relocated into the walk-in cooler.

Follow-up By  
06/23/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Cooked pork cooling inside the reach-in cooler by the cook line was measured at 80F to 113F. Per employee, the items were prepared and cooked almost two hours ago.**

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. 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.

[COS] Employee reheated the food item and restarted cooling the food properly using ice baths.

Follow-up By  
06/23/2025

### Minor violation:

Cooked shrimp cooling inside a fully covered container inside the upright reach-in cooler measured at 56F. [CA] Potentially hazardous foods shall be uncovered or loosely covered when cooling.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: 1) Cooked mushrooms in water stored inside the food prep unit observed with raw meat inside the container. [CA] Ready to eat food shall not be cross-contaminated with raw/undercooked meats. [COS] Employee discarded the mushrooms**

2) Walnuts observed stored inside container that was previously used for sanitizing chemicals. [CA] A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, or single-use articles.

[COS] Employee discarded the walnuts.

Follow-up By  
06/23/2025

### Minor Violations

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

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**Inspector Observations:** *The designated handwash sink inside the food preparation room for dumplings is obstructed with equipment stored inside the basin of the sink and a hose attached to the faucet. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly and easily wash their hands when required.*

**[SA] Employees were using the adjacent dump sink to wash their hands.**

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:** *Inside the reach-in coolers and the walk-in cooler, raw meats are stored above ready-to-eat foods. [CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.*

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

**Inspector Observations:** *Spray bottles inside the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.*

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

**Inspector Observations:** *1) Containers of food are stored on the floor inside the walk-in cooler. Boxes of take-out food containers are stored on the floor in the hallway. [CA] Food and food contact equipment shall be stored a minimum of 6 inches off the floor.*

*2) Multiple bulk containers of food inside the dry storage room do not have a lid. [CA] Bulk foods shall be stored inside an approved container with a tight fitting lid.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:** *Open container of Chili oil is placed out for consumer self-service but not protected with a cover or a sneeze guard. [CA] Open foods that are placed out for consumer self-service shall be protected from consumer contamination. ie. lids, sneeze guard.*

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:** *1) Ambient temperature of the upright reach-in cooler located by the fryers is measured at 54F.*

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

*2) Gaskets on upright reach-in cooler by the kitchen entrance are in disrepair. [CA] Replace damaged gaskets and maintain in good repair.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Wiping towels are observed used, reused, and stored on food prep surfaces.*

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| Item               | Location                                    | Measurement       | Comments |
|--------------------|---------------------------------------------|-------------------|----------|
| Chicken feet       | Display cooler at the front                 | 40.00 Fahrenheit  |          |
| Fried pork         | Shelf by fryer                              | 93.00 Fahrenheit  |          |
| Raw pork           | Food prep unit insert                       | 41.00 Fahrenheit  |          |
| Tofu               | Food prep unit                              | 41.00 Fahrenheit  |          |
| Raw shell eggs     | Walk-in cooler                              | 41.00 Fahrenheit  |          |
| Raw fish           | Walk-in cooler                              | 41.00 Fahrenheit  |          |
| Raw beef           | Food prep unit insert                       | 41.00 Fahrenheit  |          |
| Fried shrimp       | Upright reach-in cooler by fryers           | 60.00 Fahrenheit  | Cooling  |
| Hot water          | Handwash sink                               | 100.00 Fahrenheit |          |
| Tofu               | Upright reach-in cooler                     | 38.00 Fahrenheit  |          |
| Hot water          | Three compartment sink                      | 120.00 Fahrenheit |          |
| Chlorine sanitizer | Dishwasher                                  | 100.00 PPM        |          |
| Chicken            | Food prep unit insert                       | 41.00 Fahrenheit  |          |
| Rice noodles       | By cook top                                 | 82.00 Fahrenheit  |          |
| Chicken wings      | On prep table                               | 84.00 Fahrenheit  |          |
| Beef               | Upright reach-in cooler                     | 41.00 Fahrenheit  |          |
| Pig ears           | Upright reach-in cooler by kitchen entrance | 35.00 Fahrenheit  |          |
| Dumplings          | Walk-in cooler                              | 50.00 Fahrenheit  | Cooling  |
| Raw chicken        | Upright reach-in cooler by fryers           | 54.00 Fahrenheit  |          |
| Fish balls         | Food prep unit insert                       | 41.00 Fahrenheit  |          |
| Fish               | Upright reach-in cooler                     | 41.00 Fahrenheit  |          |
| Raw beef           | Upright reach-in cooler by fryers           | 52.00 Fahrenheit  |          |
| Pig ears           | Display cooler at the front                 | 40.00 Fahrenheit  |          |
| Chicken            | Display cooler at the front                 | 41.00 Fahrenheit  |          |
| Rice               | Hot holding                                 | 135.00 Fahrenheit |          |
| Fried fish         | Shelf by fryer                              | 110.00 Fahrenheit |          |
| Fish tofu          | Upright reach-in cooler by fryers           | 52.00 Fahrenheit  |          |
| Cooked pork        | Upright reach-in cooler by kitchen entrance | 41.00 Fahrenheit  |          |
| Shrimp             | Upright reach-in cooler                     | 56.00 Fahrenheit  |          |
| Liquid egg         | Reach-in cooler                             | 40.00 Fahrenheit  |          |
| Tofu               | Walk-in cooler                              | 41.00 Fahrenheit  |          |
| Beef               | Display cooler at the front                 | 40.00 Fahrenheit  |          |
| Cooked pork        | Food prep unit                              | 113.00 Fahrenheit | Cooling  |
| Bean sprouts       | Upright reach-in cooler by fryers           | 52.00 Fahrenheit  |          |
| Raw beef           | Walk-in cooler                              | 40.00 Fahrenheit  |          |
| spam               | Food prep unit insert                       | 51.00 Fahrenheit  |          |

## Overall Comments:

***Provided and discussed handout for proper cooling and time as a public health control.***

***Operator has plans to remove the steam table at the front of the facility and will replace it with only tables and shelves. If changes are made that requires plumbing or any addition of cooking equipment - submittal to this department's plan check is required.***

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 **7/2/2025**. 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.

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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 |



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**Received By:** Marcus  
Manager  
**Signed On:** June 18, 2025