

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 FA0200923 - HOMESTEAD BOWL/X BAR BBQ	Site Address 20990 HOMESTEAD RD, CUPERTINO, CA 95014	Inspection Date 12/18/2024
Program PR0301791 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HOMESTEAD BOWL	Inspection Time 15:15 - 17:15
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By GREG

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 12/05/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 12/18/2024. See details below.

Cited On: 12/18/2024

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

Inspector Observations: Observed numerous rodent feces on the floors throughout facility, such as corner of storage rooms, bar area and front service area.

[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Provide service report from a licensed pest control service at the follow up inspection. Report should identify where and how pests are gaining entry or harboring.

NO FOOD PREPARATION, NO CATERING, NO TAKE-OUT, NO BEVERAGE/BAR SERVICE.

Follow-up By
12/20/2024

Minor Violations

Cited On: 12/05/2024

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

This violation found not in compliance on 12/18/2024. See details below.

Cited On: 12/18/2024

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: Facility has replaced one oven with two Advantco ovens under the type II hood.

[CA] - All utensils and equipment shall be approved, installed properly, and meet applicable standards

Follow-up By
01/31/2025

Submit plans to our department for the addition of new equipment. Visit our website for more information

EHinfo.org - click on link "Submit for plan review at a restaurant..." -

PLans are to be submitted no later than 1/31/2024 and shall be completed (finalized) no later than 2/28/2025.

Cited On: 12/18/2024

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: *Observed some openings in the walls, such as exposed outlets (no covers) and under right side of 3-compartment sink.*

[CA] - *Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

Some equipment remains from X Bar BBQ

[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.*

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	110.00 Fahrenheit	

Overall Comments:

This is a follow up inspection from 12/5/2024.

-Observed numerous rodent feces on the floors throughout facility, such as corner of storage rooms, bar area and front service area.

-Handwash sink was inoperable at start of inspection. Technician arrived and repaired sink. However it does not have operable soap dispenser. Provide an accessible, clean sink with soap and paper towels in dispensers.

-Soda syrup still observed on floor flowing behind ice machine and freezers

-Multiple to-go boxes/articles still observed on the floor in the storage room

Facility shall undergo a deep cleaning of the kitchen and all food prep/storage areas.

Per owner, employees of the X Bar BBQ are no longer in operation. Remove any unused equipment from the premises.

FACILITY IS HEREBY CLOSED, PERMIT IS SUSPENDED, DUE TO VERMIN ACTIVITY.

IF FOOD FACILITY IS FOUND IN OPERATION DURING SUSPENSION, PENALTY UP TO THREE TIMES THE PERMIT FEE WILL BE ASSESSED.

Next inspection will be billed at \$298.00/hour.

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 **1/1/2025**. 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.

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.

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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: Greg Malley
owner
Signed On: December 18, 2024