

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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 04/29/2026
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name 02 VALLEY CORPORATION	Inspection Time 09:30 - 10:20
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By VIVIAN LIANG	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 04/28/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 04/29/2026. See details below.

Cited On: 04/28/2026

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

This violation found not in compliance on 04/29/2026. See details below.

Cited On: 04/28/2026

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

This violation found not in compliance on 04/29/2026. See details below.

Cited On: 04/28/2026

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

This violation found not in compliance on 04/29/2026. See details below.

Cited On: 04/28/2026

K14 - 8 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

This violation found not in compliance on 04/29/2026. See details below.

Cited On: 04/28/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 04/29/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	hand wash sinks	100.00 Fahrenheit	
hot water	3 comp, prep, dump and mop sinks	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted by Dennis Ly on 4/28/2026.

*Water heater has been replaced with a new unit:
 Bradford White 75 gallon, 76,000 btu/hr.*

*Previous water heater:
 75 gallons
 Brand: Rheem*

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Submission of plans and all applicable fees to this department's plan check unit for review and approval may be required.

All sinks within the facility measured at greater than 120 F.

***A follow-up inspection will be conducted by Dennis Ly to verify the additional major violations noted during the routine inspection. It will be billed \$282/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$564/hour, minimum two hours, during non business hours and subject to availability of an inspector.**

***Facility was found preparing food and cooking at the start of the inspection prior to being reopened by this department. A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

Facility is reopened and may now resume operation.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **5/13/2026**. 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.

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: vivian liang
pic

Signed On: April 29, 2026