

# 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> FA0269859 - THE HOMESTEAD		<b>Site Address</b> 1285 HOMESTEAD RD, SANTA CLARA, CA 95050		<b>Inspection Date</b> 07/01/2022		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>86</b> </div>		
<b>Program</b> PR0401642 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> ESCOFFIER CULINARY INC		<b>Inspection Time</b> 09:15 - 10:25			
<b>Inspected By</b> MELISSA GONZALEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ALFREDO REYES				<b>FSC JUSTIN PEREZ</b> 10/12/2025

  

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				S
K07	Proper hot and cold holding temperatures	X						
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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
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	X	
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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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

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

**Inspector Observations: Handsink near rear cooking area lacks soap and papertowels. Per PIC, food prep area and handsink is rarely used.**

**Handsinks near baker's prep tables lack papertowels. Adjacent handsink to all areas is fully stocked and used the most, per PIC.**

**[CA] Maintain supply of soap and papertowels inside permanently secured dispensers at all times.**

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

**Inspector Observations: Old, dry rodent droppings observed in drawers of main prep table. No equipment or food storage in the drawers are present. [CA] Food facility shall be free of vermin and pest. Remove droppings, clean and sanitize equipment. If new activity is present, contact licensed pest control services for approved methods to eliminate pest.**

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

**Inspector Observations: Spray bottles of chemicals observed on rear food prep area table and mechanical dish machine. [CA] Chemicals once removed from original container shall be labeled with common name. Store chemicals in a designated area away from food prep area, food and equipment.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulated food debris inside inoperable cold holding units and drawers integrated in main food prep table. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Drain pipe from single comp food prep sink and drain pipe of cooking equipment lacks one inch air gap. [CA] Provide one inch air gap between end of drain pipe and floor rim of floor sink.**

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

**Inspector Observations: Gaps between cove base and FRP wall under mechanical dish machine. [CA] Seal all holes, gaps, cracks, and crevices to prevent vermin entry and harborage.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
cooked rice	stove	170.00 Fahrenheit	
cooked hamburger beef patty	hot holding unit	152.00 Fahrenheit	
hot water	handsink - rear food prep area	100.00 Fahrenheit	
cooked rice	walk in cooler - storage	40.00 Fahrenheit	
hot water	handsinks x 2 - pastry area	100.00 Fahrenheit	
roasted, sliced tomatoes	cooling rack @ room temp	76.00 Fahrenheit	cooling for less than 30 minutes
cooked potato soup	walk in cooler - production	38.00 Fahrenheit	
hot water	3 comp warweash sink	120.00 Fahrenheit	
cooked marinara sauce	walk in cooler - production	39.00 Fahrenheit	
chlorine sanitizer	mechanical dish machine	50.00 PPM	
cooked tilapia	hot holding unit	170.00 Fahrenheit	
hot water	single comp food prep sink	120.00 Fahrenheit	
raw salmon	walk in freezer	10.00 Fahrenheit	
hot water	2 comp food prep sinks x 2	120.00 Fahrenheit	
turkey roast	walk in cooler - storage	40.00 Fahrenheit	
hot water	handsink - main food prep area	100.00 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 **7/15/2022**. 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: ALFREDO REYES  
OPERATIONS MANAGER

Signed On: July 01, 2022