

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		Site Address 20990 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 10/28/2025		Placard Color & Score GREEN 82		
Program PR0301791 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HOMESTEAD BOWL		Inspection Time 12:30 - 13:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MARTIN MUELLER				FSC Not Available

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						S
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				N
K23	No rodents, insects, birds, or animals			X				N

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		
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		
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager's certificate was unavailable upon request.

[CA] Ensure at least one valid food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards.

K14 - 3 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

Inspector Observations: In the ice machine, observed rust forming around the screws for the interior panel.

[CA] Ensure an approved type of screw is installed for the interior panel that does not easily rust. Clean and sanitize ice machine and interior panel to prevent possible contamination of food (ice).

In the bar area, at the soda gun/soda dispensers, observed accumulation of debris on and in the nozzle.

[CA] Ensure soda gun/soda dispensers are frequently cleaned and sanitized to prevent contamination of food.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: In the kitchen area, observed floor sink for the ice machine is slow draining. In the bar area, below the 3 compartment sink and ice storage sink, observed floor sinks are slow draining. In the women's restroom, observed three toilets are clogged, and a single toilet that is slow draining/flushing.

[CA] Ensure all floor sinks are able to fully drain and dispose of wastewater. Ensure toilets in the women's restroom are repaired/unclogged, and able to properly dispose of waste/wastewater. Any overflow or sewage backup may result in closure of the facility.

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

Inspector Observations: At the bar, observed multiple fruit flies in the area.

[CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

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: At the front service area, around the handwash station, observed the use of a shelving liner to cover and line the table. In the kitchen area, observed the use of a wooden table by the 3 compartment sink. In the kitchen area, by the water heater, observed the use of plywood for a wall cover.

[CA] Ensure only approved, smooth, durable, and easily cleanable material is used within the facility. Tables used within the facility shall be installed with an approved surface that is smooth, durable, and easily cleanable such as stainless steel. Any materials installed to walls shall be properly finished and sealed to prevent possible harborage of vermin.

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: In the kitchen area, in the 2 door reach in refrigerator/freezer, observed employee food storage amongst food used for consumer service.

[CA] Ensure all employee food is stored separately on a separated and labeled shelf, or in a labeled container/area to prevent possible cross contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. In the kitchen area, by the water heater, observed cracks and crevices around sockets and unfinished walls.

2. In the kitchen area, below the 3 compartment sink, observed mold accumulation on walls/panels.

3. In the kitchen area, to the right of the 3 compartment sink, in the corner, observed a large crevice between walls.

4. In the dry storage room, observed peeling FRP panels creating crevices.

5. In the walk-in refrigerator, underneath shelving, observed old fruit and broken glass on the floor.

6. In the bar area, observed cracks and crevices around installed wall paneling.

[CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
nacho cheese	2 door prep unit	41.00 Fahrenheit	
hot dogs	2 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot dogs	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
nacho cheese	2 door reach in refrigerator	41.00 Fahrenheit	
frozen burgers	2 door reach in refrigerator/freezer	10.00 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 **11/11/2025**. 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



Received By: MARTIN MUELLER
PIC
Signed On: October 28, 2025