

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 FA0200793 - GRANDMA'S KITCHEN		Site Address 19541 RICHWOOD DR, CUPERTINO, CA 95014		Inspection Date 08/12/2025	
Program PR0302096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOLDEN HARBOR BAY LLC		Inspection Time 13:00 - 14:35
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARY	FSC Ming Qiang Fang 7/18/30		

Placard Color & Score GREEN 81

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K07 Proper hot and cold holding temperatures		X					N
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						S
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		
K30 Food storage: food storage containers identified	X	
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		
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

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. Tofu, pork, raw pork, raw fish, bean sprouts, and beef were measured at 47F to 71F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F. [COS] All items were out in the prep areas of the kitchen and were relocated into the reach-in coolers or the walk-in cooler at the start of the inspection.

Minor Violations

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

Inspector Observations: Multiple flies observed in the kitchen. [CA] Food facility shall be kept free of flies and fly activity.

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: Raw foods (eggs, meats) observed stored above ready-to-eat foods (cooked foods, vegetables) inside the walk-in cooler. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.

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

Inspector Observations: 1) Containers of food stored on the floor of the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination.

2) Bags of onions and potatoes observed stored outside the facility. [CA] Food shall be stored in an approved location within the facility where it is protected from contamination.

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: Multiple butane cook tops observed in the facility. [CA] Butane cook tops are not an approved equipment. Discontinue use and remove from facility.

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: 1) Back door of the kitchen is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent vermin from entering the facility.

2) Employee's personal drink observed stored on top of food inside the walk-in cooler. [CA] Employee's personal food shall be stored separate or below food that is served or sold in the facility to prevent cross-contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fried tofu	Food prep unit insert	71.00 Fahrenheit	Employee moved item into unit at start of inspection
Tofu	Walk-in cooler	37.00 Fahrenheit	
Raw chicken	Reach-in cooler	41.00 Fahrenheit	
Bean sprouts	Walk-in cooler	55.00 Fahrenheit	Employee moved item into unit at start of inspection
Chlorine sanitizer	Dishwasher	50.00 PPM	
Pork	Cooling on prep table	140.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Raw fish	Food prep unit insert	47.00 Fahrenheit	
Raw pork	Food prep unit insert	47.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef	Food prep unit insert	63.00 Fahrenheit	Employee moved item into unit at start of inspection
Bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Food prep unit insert	48.00 Fahrenheit	
Tofu	Reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted as a follow-up after office hearing with owner.

Reviewed most recent pest control service report dated 8/11/25. No vermin activity was noted.

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 **8/26/2025**. 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: mary lily yang
Employee

Signed On: August 12, 2025