

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 FA0266742 - LOCAL CAFE		Site Address 20956 HOMESTEAD RD G, CUPERTINO, CA 95014	Inspection Date 11/08/2024
Program PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KOLL DYNASTY INC	Inspection Time 13:40 - 14:45
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By SHIRLEY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 11/08/2024

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

Inspector Observations: Owner submitted four food handler cards for staff. There are two other staff that do not have food handler cards available for review.

The food safety manager certificate provided was also used for food facility next door, Mingkee Deli.

[CA] - All food handlers shall maintain valid food handler cards. Keep cards at facility available for review.

The certified food safety manager is valid only for one food facility and cannot be shared between facilities.

Cited On: 11/08/2024

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

Inspector Observations: Found rodent droppings on the floor in the small dry storage room.

Found one live cockroach on the storage rack near the tools (not on or near foods). Found glue trap on the floor in the hallway with 4 live cockroaches. No other evidence of vermin observed in the facility.

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

[COS]- Employees clean rodent droppings and killed the cockroach. Glue trap was discarded in the trash.

Reexamine the dry storage room for holes/openings. Facility may need to permanently seal the opening covered with metal mesh.

Continue to work with pest control service for cockroaches and rodents.

Cited On: 11/08/2024

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

Inspector Observations: Found Ortho-defence pest spray in the small dry storage room

[CA]- Remove this chemical from the facility. Only professional pest control service may be utilized.

Cited On: 11/08/2024

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

Inspector Observations: Unclean surfaces observed in kitchen, such as area with tools, floors and walls. There is duct tape and plastic on some walls in the kitchen

[CA] - Thoroughly clean all surfaces in facility. Remove duct tape and plastic

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ham/spam	prep unit	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
noodles	walk in	38.00 Fahrenheit	
duck cooked	walk in	39.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	

Overall Comments:

This is a billable follow up inspection. An office hearing was held on 09/27/2024. Owner will be invoiced \$298.00 for this inspection.

At time of inspection observed repeat violations for vermin.

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-Handwash sinks were stocked and used. Employees are wearing vinyl gloves.

-The food preparation sink is cleared and working properly.

-Cold foods are held at 41F or below inside the walk in cooler.

Submit recent pest control reports for review.

Another billable follow up inspection will take place within 3 weeks. Correct all noted violations.

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 **11/22/2024**. 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: Kyle Char
manager

Signed On: November 08, 2024