

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 FA0214054 - STOCKLMEIR CENTRAL KITCHEN		Site Address 592 DUNHOLME WY, SUNNYVALE, CA 94087		Inspection Date 10/08/2025		Placard Color & Score GREEN 93		
Program PR0300297 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name CUPERTINO UNION SCHOOL		Inspection Time 11:25 - 12:40			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By UMA				FSC UMA SARKAR 9/29/2026

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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						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		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214054 - STOCKLMEIR CENTRAL KITCHEN	Site Address 592 DUNHOLME WY, SUNNYVALE, CA 94087	Inspection Date 10/08/2025
Program PR0300297 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CUPERTINO UNION SCHOOL DISTRICT	Inspection Time 11:25 - 12:40
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed 5 dead cockroaches in sticky trap in storage room near back door. No other evidence of cockroaches observed in the facility.

[CA] Clean and sanitize area of dead cockroaches.

Ensure pest control services are obtained as required to eliminate vermin activity.

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

Inspector Observations: Observed damaged floor with gaps near dry storage room and back door, in walkway from back kitchen area to packing area and along the walls in packing area.

[CA] Repair damaged floor areas. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed new equipment (2 double Vulcan Ovens and 1 Irinox Blast Chiller) being used without prior approvals from Department of Environmental Health.

Per PIC, equipment is not used daily and food is brought from different vendors to pack at this facility to send to the schools.

[CA] Discontinue using the new equipment. Obtain approvals from plan check prior to using the equipment.

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Pasta	Walk in cooler	41.00 Fahrenheit	
Chicken tenders	Walk in freezer	3.00 Fahrenheit	
Ambient	Upright single door freezer	10.00 Fahrenheit	
Chlorine	Sanitizer bucket near three compartment sink	100.00 PPM	

Overall Comments:

Submit plans to Department of Environmental Health Plan Check to obtain approvals prior to using the new equipment. Submittal may be made in person at our office or digitally by emailing the packet to dehplancheck@deh.sccgov.org. Contact plan check at (408) 918-3400 M-F 7:30 AM-11 AM for any questions or visit <https://deh.santaclaracounty.gov/home> for more information. For any questions, contact district specialist at sukhreet.kaur@deh.sccgov.org

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 **10/22/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214054 - STOCKLMEIR CENTRAL KITCHEN	Site Address 592 DUNHOLME WY, SUNNYVALE, CA 94087	Inspection Date 10/08/2025
Program PR0300297 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22	Owner Name CUPERTINO UNION SCHOOL DISTRICT	Inspection Time 11:25 - 12:40

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: UMA SARKAR
PIC
Signed On: October 08, 2025