

**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> FA0266742 - LOCAL CAFE		<b>Site Address</b> 20956 HOMESTEAD RD G, CUPERTINO, CA 95014		<b>Inspection Date</b> 08/21/2025	
<b>Program</b> PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KOLL DYNASTY INC		<b>Inspection Time</b> 11:50 - 13:00
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> MING HUA HU		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 08/18/2025

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

**Compliance of this violation has been verified on: 08/21/2025**

Cited On: 08/18/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 08/21/2025**

**Minor Violations**

Cited On: 08/21/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: PHFs iinside the walk in measured at improper holding temperatures between 43F-45F : Milk, cheese, eggs.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] All PHFs will be relocated to different refrigeration units.**

**Follow-up By**  
08/27/2025

Cited On: 08/18/2025

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

**This violation found not in compliance on 08/21/2025. See details below.**

Cited On: 08/21/2025

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: Ambient temperature inside the walk in measured 47F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

**Follow-up By**  
08/27/2025

**Measured Observations**

Item	Location	Measurement	Comments
pooled eggs	walk in	43.00 Fahrenheit	
ambient	walk in	47.00 Fahrenheit	
beef	walk in	60.00 Fahrenheit	cooling
cheese	walk in	43.00 Fahrenheit	

**Overall Comments:**

*Follow up inspection to the routine inspection conducted on 8/18/2025.*

*No signs of cockroach activity observed.*

*Facility is using TPHC for the PHFs left at room temperature (raw shell eggs, cooked beef, par cooked chicken, pooled eggs, fried potatoes), items under TPHC and time sheet is available for review.*

# OFFICIAL INSPECTION REPORT

Facility FA0266742 - LOCAL CAFE	Site Address 20956 HOMESTEAD RD G, CUPERTINO, CA 95014	Inspection Date 08/21/2025
Program PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KOLL DYNASTY INC	Inspection Time 11:50 - 13:00

**Walk in ambient temperature measured at 47F.**

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 **9/4/2025**. 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:** MING HUA HU  
OWNER  
**Signed On:** August 21, 2025