

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 FA0261019 - BOWLMOR LANES CUPERTINO		Site Address 10123 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 07/15/2025	
Program PR0382687 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name STRIKE CUPERTINO VFP, LL		Inspection Time 14:35 - 16:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By ATHENNA	FSC Antonie Walker 4/12/28	

Placard Color & Score
GREEN
83

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						
K05 Hands clean, properly washed; gloves used properly	X						S
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	X	
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink located by the cook line was clogged and not usable. [CA] All handwash sinks shall be operable with water, soap, and paper towels for employees to properly wash their hands. [SA] Another handwash sink was within reasonable distance for use until violation can be corrected.

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

Inspector Observations: Potentially hazardous foods inside the food prep unit insert at the middle of the prep line was measured at improper cold holding temperatures. Cheese, cut tomatoes, and raw meat balls measured at 47-49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Small flies observed in the kitchen and at the two ends of the bar. [CA] Food facility shall be kept free of flies and fly activity.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw fish thawing inside vacuum sealed bag with printed instructions to open bag prior to thawing. [CA] Fish shall be removed from reduced oxygen environment prior to thawing.

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

Inspector Observations: Rubber gaskets on doors of multiple refrigeration units inside the kitchen have accumulation of food debris. [CA] Frequently clean non food contact surfaces to prevent accumulation of debris.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Quat for sanitizer bucket at the bar is measured at 0 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Back door of kitchen leading into the parking lot was kept partially open at time of inspection. [CA] Keep back door closed when not in use to prevent vermin from entering.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sausage	Food prep unit	41.00 Fahrenheit	
Cheese	Food prep unit	48.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Pepperoni	Food prep unit	41.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Raw fish	Upright reach-in cooler	40.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Marinara sauce	Food prep unit	41.00 Fahrenheit	
Cooked chicken	Drawer cooler	41.00 Fahrenheit	
Raw shrimp	Upright reach-in cooler	40.00 Fahrenheit	
Raw meat ball	Food prep unit	47.00 Fahrenheit	
Cheese	Food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink - bar	100.00 Fahrenheit	
Cut tomatoes	Food prep unit	49.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Chicken wings	Walk-in cooler	39.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	0.00 PPM	
Rice	Drawer cooler	40.00 Fahrenheit	
Raw chicken	Drawer cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Review most recent pest control service reports dated, 7/1/25 and 7/2/25.

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 **7/29/2025**. 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: athenna grissom
GM

Signed On: July 15, 2025