

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 06/12/2026
Program PR0302096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GOLDEN HARBOR BAY LLC	Inspection Time 15:30 - 16:00
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By MARY	

Placard Color & Score GREEN N/A
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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: Many flies observed inside facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 meat stored above vegetables in walk-in cooler.

[CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.

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: Front and back door propped open.

[CA] Keep doors closed to prevent the harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	dishwasher	50.00 PPM	
tofu	walk-in	39.00 Fahrenheit	
pork	walk-in	40.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
eggs	walk-in	39.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction with CO0159943

Facility closes during 1430-1700. Only PIC was present. No cooking activity observed.

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 **6/26/2026**. 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.

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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
PIC

Signed On: June 12, 2026