

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 11/13/2024
Program PR0302096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name GOLDEN HARBOR BAY LLC	Inspection Time 14:00 - 15:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By MINGQIANG FANG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/12/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/13/2024

Cited On: 11/12/2024

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

Compliance of this violation has been verified on: 11/13/2024

Cited On: 11/12/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 11/13/2024

Cited On: 11/12/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 11/13/2024

Cited On: 11/12/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 11/13/2024. See details below.

Cited On: 11/13/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Pipe under the three compartment sink is in disrepair and waste water drains onto the kitchen floor rather than into the floor sink. [CA] Food facility shall be able to properly dispose of waste water through approved plumbing system.

[COS] Employee repaired drain pipes under the three compartment sink.

Cited On: 11/12/2024

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

Compliance of this violation has been verified on: 11/13/2024

Minor Violations

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw pork	Food prep unit	35.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Cooked chicken	Walk-in cooler	38.00 Fahrenheit	
Raw chicken	Food prep unit	37.00 Fahrenheit	
Raw pork	Walk-in cooler	38.00 Fahrenheit	
Pork Belly	Walk-in cooler	39.00 Fahrenheit	
Raw fish	Food prep unit	35.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 11/12/24 where facility was closed due to food being contaminated by rodents.

At time of inspection - facility has signed an agreement for regular pest control service and was receiving service from South Bay Pest Control. Per pest control technician - only some droppings was observed by side door where an opening was also observed. Technician also worked to set up traps throughout the facility.

- All areas where droppings were previously noted was observed cleaned and sanitized. No other rodent dropping observed in areas or surfaces of food preparation or food storage.

Facility is okay to resume food operations.

The following major violations was also observed to have been corrected and still in compliance at time of inspection:

- Potentially hazardous foods were measured at proper holding temperatures. See measured observations.*
- Ice machine has been cleaned and sanitized.*
- Handwash sink was clear of any obstruction and has warm water, soap, and single-use paper towels available.*
- Did not observed any adulteration of food.*

The following was observed still out of compliance:

- Pipe under the three compartment sink was damaged and waste water drains onto the kitchen floor. Violation was corrected on site by employee who repaired the drain pipe.*

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 **11/27/2024**. 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: Mingqiang Fang
Manager

Signed On: November 13, 2024