

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 FA0253289 - THE HABIT BURGER GRILL		Site Address 20735 STEVENS CREEK BL H, CUPERTINO, CA 950		Inspection Date 09/03/2026		Placard Color & Score GREEN 92		
Program PR0368784 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name THE HABIT RESTAURANTS L		Inspection Time 15:00 - 16:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By OMAR ARRUE				FSC Omar Arrue 03/27/2031

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						
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						
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		X
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Some food handler cards were found to be expired.

[CA]: All food employees shall have adequate knowledge of, and properly trained in food safety. Food employees must have adequate knowledge of major food allergens.

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

Inspector Observations: Temperatures of sliced tomatoes, cheese, and corn and black bean salsa on prep cooler was measured at 42F-44F.

[CA]: Potentially Hazardous Food shall be held at or below 41 degrees.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Lids to garbage containers were left open.

[CA]: Garbage containers shall be properly covered at all times. Ensure that garbage bin lids are closed.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese	prep cooler	42.00 Fahrenheit	
hand wash sink hot water	next to fryers	100.00 Fahrenheit	
tomatoes	prep cooler	44.00 Fahrenheit	
3 comp sink	Next to mop sink.	120.00 Fahrenheit	
Raw hamburger	drawers under grill	37.00 Fahrenheit	
Cut tomatoes	prep cooler left	41.00 Fahrenheit	
hand wash sink hot water	next to food prep station	100.00 Fahrenheit	
Milk	Front-end mini cooler.	40.00 Fahrenheit	
Cooked onions	drawers under grill	38.00 Fahrenheit	
Sliced cheese	prep cooler left	41.00 Fahrenheit	
corn and black nbean salsa	prep cooler	42.00 Fahrenheit	
Sanitation compartment (quat)	3 comp sink	200.00 PPM	
Beef patty	walk-in cooler	36.00 Fahrenheit	
Milk	1 door under counter cooler	41.00 Fahrenheit	
Eggs	prep cooler	40.00 Fahrenheit	
Avocado	prep cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with Ivan Alejo.

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 **9/17/2026**. 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

Omar Arrue

Received By: Omar Arrue
Manager
Signed On: September 03, 2026