

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 FA0251539 - HOME EAT		Site Address 638 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 10/20/2025		Placard Color & Score YELLOW 64		
Program PR0365586 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HOME EAT 2, LLC		Inspection Time 13:15 - 16:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By OCEAN				FSC Zhi Zhou 05/14/2029

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		X			
K08	Time as a public health control; procedures & records			X				S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0251539 - HOME EAT		Site Address 638 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 10/20/2025
Program PR0365586 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HOME EAT 2, LLC	Inspection Time 13:15 - 16:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Measured rice in the countertop warmer from 120-130F. Per employees, rice was cooked 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Rice will be served or discarded within the next 3 hours (4 hours since removal from temperature control.)*

Follow-up By 10/23/2025

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

Inspector Observations: *At the cook line, observed working peanuts and spices actively contaminated with soy sauce at the preparation rack at the cook line. The soy sauce appears to have spilled from the bottle, and is accumulating on top of the other sauce bottles and throughout the bottom of the preparation rack. [CA] Food shall be maintained in good condition and protected from cross-contamination. [COS] Peanuts and spices were voluntarily condemned and discarded.*

Follow-up By 10/23/2025

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Observed facility uses TPHC and sticker time markings for fried chicken, boba, and cooked broccoli. No written procedures available for review. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Completed TPHC documentation during inspection.*

K14 - 3 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

Inspector Observations: *Observed accumulation of black mold-like substance in the interior panel of the ice machine. [CA] Routinely clean and sanitize ice machine. Food contact surfaces shall be kept clean.*

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: *1) Observed takeout containers of fried chicken stacked on top of each other (chicken made direct contact with bottom of container). At the cook line, observed multiple bulk sauces and ingredients are uncovered. [CA] Food shall be securely stored, separated, and protected to prevent outside contamination at all times.*

2) Observed multiple bulk ingredient bags open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved, food grade containers.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed wiping cloths stored in chlorine sanitizing concentration measuring over 200 ppm. [CA] Manual sanitization shall be accomplished with a sanitizing solution of an approved concentration (100 ppm chlorine, or as per manufacturer's specifications).*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *1) Observed multiple foods stored inside plastic grocery bags. [CA] Food shall be stored in approved, food grade containers.*

2) Observed multiple foods stored on the floor in the walk-in freezer. [CA] Food shall be stored six inches above the floor to prevent contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

OFFICIAL INSPECTION REPORT

Facility FA0251539 - HOME EAT	Site Address 638 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 10/20/2025
Program PR0365586 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HOME EAT 2, LLC	Inspection Time 13:15 - 16:00

Inspector Observations: *At the dining tables, observed utensils are stored with mouthparts facing upwards. [CA] Utensils shall be stored in a way where the handle is easily accessible and mouthparts are not exposed to prevent direct hand contamination.*

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

Inspector Observations: *Observed accumulation of grease and dust on the ventilation hoods over the cook line. Observed multiple refrigeration units are sticky and not maintained clean. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Observed the active use of two "JINBANG" round flat top grills without approval or ventilation. [CA] Discontinue the use of unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed multiple bowls without handles stored in direct contact with food. Observed multiple scoops with handles stored in direct contact with ice. [CA] Provide approved utensils for use in bulk bins such as scoops with handles to prevent direct hand contact with food.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
egg noodles	walk-in cooler	68.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours prior.
stir fry duck	display cooler	41.00 Fahrenheit	
raw shrimp	preparation unit inserts	41.00 Fahrenheit	
fried chicken	preparation counter (cook line)	68.00 Fahrenheit	TPHC.
water	preparation sink	120.00 Fahrenheit	
soup	stovetop	176.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
cooked chicken	preparation unit inserts	41.00 Fahrenheit	Covered in ice.
beef	walk-in cooler	41.00 Fahrenheit	
stir fry beef	wok	158.00 Fahrenheit	Final cooking temperature.
sanitizer (chlorine)	bucket	200.00 PPM	Above.
beverages	2-door glass cooler (bar)	41.00 Fahrenheit	
egg noodles	preparation unit inserts	51.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours prior.
fish ball	2-door upright cooler (cook line)	41.00 Fahrenheit	
cooked beef	preparation unit inserts	41.00 Fahrenheit	Covered in ice.
sauce	walk-in cooler (2)	41.00 Fahrenheit	
fried chicken	2-door upright cooler (cook line)	41.00 Fahrenheit	
tofu	preparation unit inserts	41.00 Fahrenheit	
rice	countertop warmer	120.00 Fahrenheit	120-130F.
water	3-compartment sink (bar)	120.00 Fahrenheit	
fries	3-door upright freezer	18.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within three business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

OFFICIAL INSPECTION REPORT

Facility FA0251539 - HOME EAT	Site Address 638 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 10/20/2025
Program PR0365586 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HOME EAT 2, LLC	Inspection Time 13:15 - 16:00

Completed TPHC documentation for fried chicken, boba, and broccoli during inspection.

*** Facility to remove or submit plans for use of unapproved equipment. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on DEH website: ehinfo.org.**

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 **11/3/2025**. 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: Ocean Zhou
Manager
Signed On: October 20, 2025