

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 FA0266742 - LOCAL CAFE		Site Address 20956 HOMESTEAD RD G, CUPERTINO, CA 95014		Inspection Date 08/27/2024	
Program PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KOLL DYNASTY INC		Inspection Time 13:45 - 15:35
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION		Consent By MING	FSC Not Available exp 10/27/2027	

Placard Color & Score
RED
48

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						N
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					N
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		X					N
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	X	
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed chef handle raw chicken then proceed to handle utensils at the cookline. When instructed to wash hands by manager, chef did not use soap.

[CA] - Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] - Chef was instructed to wash hands properly with soap.

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

Inspector Observations: Soap not available at rear handwash sinks

[CA] - Provide soap for handwashing. ensure staff is properly trained

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

Inspector Observations: Measured tofu at 75F, bean sprouts, 79F, pork chops 47F stored at room temperature and tomato sauce in warmer at 128F

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] - Foods moved to walk in

Inside walk in cooler, measured curry 47F, shredded chicken 47F and pooled egg yolk at 48F.

[CA] - Maintain walk in at 41F or below, including the foods stored inside.

WALK IN COOLER SHALL BE MEASURED AT 41F OR BELOW IN ORDER TO REOPEN.

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

Inspector Observations: Found numerous cockroaches (adult and live) in kitchen, mainly on floor in back corner and on shelving above prep refrigeration unit. Observed rodent feces on floor and on shelves in the dry storage room.

[CA] - Eliminate all vermin, including dead bodies and feces. Look for holes in the dry storage room and seal properly.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

Inspector Observations: Food handler cards are not available for review.

[CA] - Ensure all food staff have valid food handler cards.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: On cooling racks, measured beef 86F and chicken breasts 85F.

[CA] - After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

***once foods drop to 135F, move to walk in cooler.**

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

Inspector Observations: Found an unlabeled chemical spray bottle on top shelf above cooling rack with foods.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: Found food items stored on the floor, such as box of mushrooms, containers of chicken and multiple food items inside walk in cooler

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.

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

Inspector Observations: Observed heavy grease and food debris on multiple surfaces in the facility, including door handles, doors, shelves and exterior of equipment

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: No chlorine test strips available

[CA] - Provide chlorine test strips.

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: Prep sink is not accessible, utensils and equipment stored on top. Per manager water is not available

[CA] - Clean and ensure food prep sink is accessible at all times. restore hot and cold water.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed light fixtures in kitchen without covers

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

Found two burner stoves and a gas rice cooker stored outside of hood

[CA] Cooking equipment shall be under the hood with a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed heavy grease build up and food debris on walls, ceilings and floors, including floor drains.

[CA] - Clean all floors, walls and ceilings.

Performance-Based Inspection Questions

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- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
chicken wings	prep unit	40.00 Fahrenheit	
hot water	3-comp	127.00 Fahrenheit	
beef	warmer	135.00 Fahrenheit	
tofu	room temp	75.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
warm water	front handwash sink	100.00 Fahrenheit	

Overall Comments:

Contact this department for a follow up inspection when ready to reopen.

Jessica Zertuche
408-918-3359

The placard shall not be defaced, marred, or camouflaged.

If the facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.

Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/10/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ming Hu
owner

Signed On: August 27, 2024