

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 FA0284959 - CUPERTINO COUNTRY INN RESTAURANT & BA	Site Address 10088 N WOLFE RD 130, CUPERTINO, CA 95014	Inspection Date 10/08/2026
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COUNTRY INN CLOUD KITCH	Inspection Time 12:50 - 14:10
Inspected By MADELINE MEZA	Inspection Type FOLLOW-UP INSPECTION	Consent By EFRAN FLORES

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/07/2026

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

Compliance of this violation has been verified on: 10/08/2026

Cited On: 10/07/2026

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

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 10/08/2026

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

Inspector Observations: Observed multiple PHF's (melon, whipped butter, sour cream, pico de gallo) ranging from 49-65F stored inside the three door cold holding unit prep inserts. Per employee, these items were placed in the inserts more than 4 hours ago.

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

[COS] PIC disposed of PHF's in the refuse area inside the facility.

Cited On: 10/07/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/08/2026

Minor Violations

Cited On: 10/07/2026

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

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 10/08/2026

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 three door under counter cooler (on the right side of waiter service area) measuring an ambient temperature of 51F at the time of inspection.

[CA] Repair or replace refrigeration so it can maintain required food temperatures. Discontinue using the unit for potentially hazardous food until compliant performance is verified. Refrigeration units must be able to maintain a temperature of 41F and below.

Cited On: 10/07/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 10/08/2026

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Measured Observations

Item	Location	Measurement	Comments
Milk	Three door undercounter cooler (left side of waiter service area)	38.00 Fahrenheit	
Meatball sauce	Walk-in cooler	40.00 Fahrenheit	
Ambient	Three door undercounter cooler (right side of waiter service area)	51.00 Fahrenheit	
Whipped butter (cranberry and regular)	Three door undercounter cooler (right side of waiter service area)	55.00 Fahrenheit	VC&D
Ranch (made with raw egg)	Three door undercounter cooler (left side of waiter service area)	38.00 Fahrenheit	
1000 island dressing (made with raw egg)	Three door undercounter cooler (left side of waiter service area)	39.00 Fahrenheit	
Sour cream	Three door undercounter cooler (right side of waiter service area)	49.00 Fahrenheit	VC&D
Chopped melon	Three door undercounter cooler (right side of waiter service area)	65.00 Fahrenheit	VC&D
Pico de gallo	Three door undercounter cooler (right side of waiter service area)	51.00 Fahrenheit	VC&D
Nacho cheese	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 10/7/2026).

The following major violations have been verified as in compliance:

- ***K05: Hands not clean/improperly washed/gloves not used properly. Observed cook washing hands when switching from raw to ready to eat food preparation.***
- ***K09: Improper cooling methods: Observed PHF's that were cooked/prep this morning and cooled to 41F.***

The following violations have been verified as out of compliance:

- ***K07: Observed multiple PHF's stored inside the prep inserts of a three door under counter cooler measuring between 49-65F. The ambient temperature of the unit was measured at 51F at time of inspection.***
- ***K35: Observed the ambient temperature of the unit at 51F and PHF's stored on top inside prep inserts were not able to maintain safe cold holding temperatures. Discontinue use of this unit until replaced.***

Please email the environmental health specialist with the specifications of the new unit to be installed PRIOR to purchasing/installing the unit. Once the unit is approved by a Santa Clara County Department of Environmental Health Specialist, please install the unit and send us a photo of the ambient temperature inside the new unit.

Discontinue the storage of PHF's inside the current three door under counter unit (right side of waiter service area).

Continue to address remaining violations as cited on the routine inspection report. Green placard issued during follow-up inspection.

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 **10/22/2026**. 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: Efran Flores
PIC
Signed On: October 08, 2026