

**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 11/21/2024
Program PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KOLL DYNASTY INC	Inspection Time 15:00 - 16:10
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By KYLE	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

Cited On: 11/21/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found rodent feces on cans and on floor in both dry storage rooms.**

**[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.**

**[COS] - Staff cleaned and removed feces.**

Follow-up By 12/03/2024
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**Orkin pest control reports were submitted for review, the most recent report was dated 10/24/2024. Please send this month's report when received. Continue to follow recommendations by pest control technician. Such as repairing any leaks, eliminate standing water, seal any holes and clean facility.**

**Manager stated hole will be professionally sealed this Saturday. Look for other holes/openings in rear dry storage room and seal.**

Cited On: 11/21/2024

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

**Inspector Observations: Found Ortho Home defense in dry storage room**

**[CA] - This pesticide is not approved for commercial use. Use only approved pesticides applied by a professional.**

Follow-up By 12/03/2024
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Cited On: 11/21/2024

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

**Inspector Observations: Found duct tape on wall by dishwashing machine, duct tape on wall by kitchen entrance and cardboard with tape near prep area. Also observed saran wrap around base of mobile cart at cookline**

**[CA] - Remove any and all duct tape, cardboard, unclean saran wrap and clean all surfaces.**

**[COS] - Duct tape and saran wrap removed**

Follow-up By 12/03/2024
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**Observed hoods have been cleaned. Continue to clean remaining surfaces, such as floor drains, floors, shelves, walls, tables, and all equipment.**

**Measured Observations**

N/A

**Overall Comments:**

**This is a second billable inspection. An office hearing was held on 09/27/2024. Owner will be invoiced \$298.00 for this inspection.**

**No cockroaches were observed at time of inspection. The large rack observed cleaned (previously had a cockroach on it).**

**Discussed findings with Supervisor Priscilla Mark, Further enforcement action may occur including but not limited to administrative hearing.**

**An additional follow up inspection will take place the first week of December 2024.**

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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 **12/5/2024**. 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



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**Received By:** Kyle Char  
manager

**Signed On:** November 21, 2024