

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 FA0200793 - GRANDMA'S KITCHEN		Site Address 19541 RICHWOOD DR, CUPERTINO, CA 95014		Inspection Date 06/26/2025	
Program PR0302096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOLDEN HARBOR BAY LLC		Inspection Time 11:00 - 15:45
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By LILY	FSC Not Available		

Placard Color & Score
RED
49

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						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		X			N
K14 Food contact surfaces clean, sanitized		X		X			N
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					N

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	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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	X
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

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

Inspector Observations: *REPEAT VIOLATION

Gnaw marks observed on the plastic bag which stored peanuts.

[CA] Food shall not be adulterated by vermin or vermin debris.

[COS] Employee discarded the bag of peanuts.

Follow-up By
06/30/2025

K14 - 8 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: Employee washed bulk container cover, without sanitizing, put on a cart and store.

Observed lids still has debris and grease.

[CA] The food-contact surfaces shall be kept free of grease deposits or other soil accumulations. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[SA] Education provided. Employee placed covers in dishmachine and rewash. Dishmachine machine chlorine concentration measured at 50ppm.

Follow-up By
06/30/2025

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- 3 dead juvenile, 1 dying rodent and 6+ dead american cockroaches on the glue trap on the floor under 3 doors counter fridge in front prep area

- 1 dying american cockroach on the floor near 1 compartment sink across from cookline.

- Fresh droppings on the floor in dry storage area near walk-in fridge

- Fresh rodent droppings and 2 broken american cockroaches wings on the shelf near gas rice cooker

- Gnaw mark on plastic bag storing peanuts across from walk-in fridge

- Fresh rodent droppings on top of bulk containers in dry storage.

2. Photographs: Taken for documentation purposes.

3. Supervisor Lew Notified.

4. Notification: The person in charge during inspection, Lily, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

minor violation:

Gnats observed near hand wash sink in 3 compartment sink.

[CA] Eliminate gnats.

Minor Violations

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

Follow-up By
06/30/2025

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Inspector Observations: * REPEAT VIOLATION

Food safety manager certificate and food handler cards are not available for review

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Container of sauce was stored on the floor next to cookline. Containers of food were stored directly on the floor in walk-in fridge.

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

Missing label for bulk food container.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: Heavy dust built up on the fan guard in walk-in fridge.

[CA] Clean and maintain

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: Missing test strip for testing chlorine concentration.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Heavy grease built up on equipment throughout facility.

[CA] Clean and sanitize equipment.

Loosen and broken gasket observed in counter/open top fridge across from cookline.

[CA] Repair or replace gasket

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: * REPEAT VIOLATION

Equipment and 3 doors counter fridge stored outside facility.

[CA] Equipment shall be stored inside the facility where it is protected from contamination

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

Inspector Observations: Heavy grease built up on hood filter and hood system.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

***REPEAT VIOLATION**

Gas rice cooker, steamer and portable oil fryer are not operating under a hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: Missing probe thermometer and thermometer in the fridges.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods. An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Several soiled wiping cloths were stored on food preparation counter.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leaking pipe under 3 compartment sink and slow floor drainage. Water leaking from sink across from cookline when water turned on.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Slow drain floor sink at 3 compartment sink and dishmachine area. Debris built up in floor sink.

[CA] Clean and maintain.

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: Refuse containers were opened in parking lot.

[CA] Refuse containers shall be covered at all times when not in use.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Hand cream, car key and chewing gum were stored on shelf on top of food preparation table and on paper dispenser on top of hand wash sink across from cookline.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

[COS] Employee relocated items.

***REPEAT VIOLATION**

Side door leading to the kitchen was left opened.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Holes observed on ceiling near hood system and ceiling at front area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Accumulation of debris and grease on wall and floor under equipment.

[CA] Clean and maintain.

Peeling paint on the wall in kitchen.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Food in good condition, safe, unadulterated.
- Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
Water	Restroom	100.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink next to 3 compartment sink	100.00 Fahrenheit	
Fried fish	In basket on fryer	142.00 Fahrenheit	
Raw beef	Walk-in fridge	41.00 Fahrenheit	
Cooked pork	Walk-in fridge	52.00 Fahrenheit	Just took out for slicing and put back to walk-in fridge
Chlorine	Dishmachine	50.00 PPM	
Water	Hand wash sink across from cookline	100.00 Fahrenheit	
Raw fish	Open top fridge	41.00 Fahrenheit	
Tofu	Counter fridge	42.00 Fahrenheit	
Cooked chicken	Walk-in fridge	41.00 Fahrenheit	Cooked yesterday night.

Overall Comments:

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted.

Facility is to cease and desist all food sales and operations.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

An office hearing will be scheduled. The detail of the office hearing will be mailed to facility.

Printer unable to print report at the time of inspection. Report is emailed to PIC. Confirmed PIC received inspection report through email.

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 **7/10/2025**. 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.

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.

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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: Lily
PIC

Signed On: June 26, 2025