

# 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

|                                                                                  |                                              |                                                                    |                                         |
|----------------------------------------------------------------------------------|----------------------------------------------|--------------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0200887 - HOME EAT                                          |                                              | <b>Site Address</b><br>20588 STEVENS CREEK BL, CUPERTINO, CA 95014 | <b>Inspection Date</b><br>07/08/2025    |
| <b>Program</b><br>PR0304860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                              | <b>Owner Name</b><br>FW GROUP, LLC                                 | <b>Inspection Time</b><br>15:15 - 15:35 |
| <b>Inspected By</b><br>DENNIS LY                                                 | <b>Inspection Type</b><br>LIMITED INSPECTION | <b>Consent By</b><br>YONG XUE                                      |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### 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:** Cooked chicken adulterated by unclean tongs. Observed tongs stored in trash bin by the deep fryer and used to handle cooked chicken that are done cooking in the deep fryer. [CA Employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] The adulterated chicken was discarded by employee.

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

| Item               | Location               | Measurement       | Comments           |
|--------------------|------------------------|-------------------|--------------------|
| Chicken wings      | By prep table          | 75.00 Fahrenheit  | TPHC - time marked |
| Chlorine sanitizer | Dishwasher             | 100.00 PPM        |                    |
| Hot water          | Handwash sink          | 100.00 Fahrenheit |                    |
| Hot water          | Three compartment sink | 120.00 Fahrenheit |                    |

#### Overall Comments:

Limited inspection conducted in conjunction with CO0157269

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 7/22/2025. 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 |

*Marcus*

Received By: Marcus Yang  
Manager

Signed On: July 08, 2025