

**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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 04/30/2026
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name 02 VALLEY CORPORATION	Inspection Time 15:50 - 16:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By VIVIAN	

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

**Major Violations**

Cited On: 04/28/2026

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: 04/30/2026**

Cited On: 04/28/2026

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

**Compliance of this violation has been verified on: 04/30/2026**

Cited On: 04/28/2026

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

**Compliance of this violation has been verified on: 04/30/2026**

Cited On: 04/28/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 04/30/2026**

Cited On: 04/28/2026

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

**Compliance of this violation has been verified on: 04/30/2026**

Cited On: 04/28/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 04/29/2026**

**Minor Violations**

Cited On: 04/30/2026

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Water heater was changed to a new model without prior submittal and approval from this department's plan check. [CA] The addition, replacement, or modification of previously approved equipment shall be submitted this department's Plan Check for review.**

**Follow-up By**  
05/07/2026

**New water heater: Brand: Bradford White**  
**Model: URG275H6N**  
**75 gal capacity**  
**Input: 7600 Btu/hr**

**Submit plans with all applicable fees to this department's Plan Check by 5/7/26**

**Additional information for plan check can be located at www.Ehinfo.org**

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Noodles	Hot holding	138.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Raw chicken	Drawer cooler	41.00 Fahrenheit	
Pork belly	Hot holding	140.00 Fahrenheit	
Pork	Hot holding	143.00 Fahrenheit	
Chicken	Prep table	150.00 Fahrenheit	

## Overall Comments:

*Subsequent follow-up for routine inspection conducted on 4/28/26.*

*Verified that the following major violations are still in compliance:*

- *Potentially hazardous foods measured at proper holding temperatures. See measured observations.*
- *Potentially hazardous foods that are subject to time are properly time-marked. Employees were able to demonstrate and explain time-marking*
- *Three compartment sink was properly set up for manual warewashing with chlorine sanitizer measured at 100 ppm. Employees were able to explain the required steps for manual warewashing.*
- *Employees demonstrated proper handwashing.*
- *All handwash sinks were unobstructed and readily accessible with water, soap, and paper towels for handwashing.*

*This subsequent inspection will be billed \$282.00.*

*During follow-up inspection conducted on 4/29/26, it was observed that facility was conducting food preparation while the health permit was suspended. A notice of violation will be issued.*

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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 **5/14/2026**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Vivian  
PIC

**Signed On:** April 30, 2026