

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 11/15/2024		Placard Color & Score GREEN 84		
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COUNTRY INN CLOUD KITCH		Inspection Time 08:00 - 10:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SELENE				FSC Miguel Rivas 5/13/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						
K14	Food contact surfaces clean, sanitized	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						

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	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0284959 - CUPERTINO COUNTRY INN RESTAURANT & BA	Site Address 10088 N WOLFE RD 130, CUPERTINO, CA 95014	Inspection Date 11/15/2024
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COUNTRY INN CLOUD KITCHEN LLC	Inspection Time 08:00 - 10:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. On warmers at the cook line: Mashed potatoes (106F), Chowder (108F), and hollandaise (122F). In the food prep unit insert across the flat top grill, raw eggs were overfilled and measured at 52F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F; if cold holding shall be held at or below 41F.*

[COS] *Employee started reheating the items that were hot holding, and the overfilled eggs were relocated into the reach-in cooler.*

Minor violation:

Potentially hazardous foods in refrigeration units were measured at improper cold holding temperatures. Cut chicken and beef in reach-in cooler nearest the ice machine was measured at 48F. Cut tomatoes, cheese, sausage, and liquid eggs inside food prep unit insert across from the flat top grill was measured at 44-46F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

Minor Violations

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

Inspector Observations: *Multiple spray bottles in the facility (at the bar, prep area, and server station) was not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.*

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: *Knives that are in active use are stored in container of chlorine sanitizer in between use. [CA] Utensils that are in active use shall not be stored in sanitizer solution to prevent chemical contamination of food. Dirty utensils shall be properly cleaned through wash, rinse, sanitize, and air dry prior to use.*

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

Inspector Observations: *Wiping towels are observed used, reused, and stored on prep surfaces or in employee's aprons.*

[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: *Drain pipe from dishwasher extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sinks to protect equipment from back flow contamination.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0284959 - CUPERTINO COUNTRY INN RESTAURANT & BA	Site Address 10088 N WOLFE RD 130, CUPERTINO, CA 95014	Inspection Date 11/15/2024
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COUNTRY INN CLOUD KITCHEN LLC	Inspection Time 08:00 - 10:00

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Cream soup	Cook top	160.00 Fahrenheit	
Pasta	Drawer cooler at cook line near ice machine	41.00 Fahrenheit	
Buttermilk	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Liquid egg	Food prep unit insert across flat top grill	44.00 Fahrenheit	
Steak	Drawer cooler by flat top grill	33.00 Fahrenheit	
Raw shell eggs	Food prep unit insert across flat top grill	52.00 Fahrenheit	
Chili	Warmer at cook line	154.00 Fahrenheit	
Cut steak	Food prep unit near ice machine	48.00 Fahrenheit	
Cheese	Drawer cooler by flat top grill	38.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
sausages	Walk-in cooler near bar	39.00 Fahrenheit	
Turkey	Drawer cooler by flat top grill	41.00 Fahrenheit	
Cut tomatoes	Drawer cooler by flat top grill	38.00 Fahrenheit	
Boiled egg	Drawer cooler at cook line near ice machine	40.00 Fahrenheit	
Vegetable soup	Walk-in cooler	41.00 Fahrenheit	
Pancake mix	Upright reach-in cooler	41.00 Fahrenheit	
Chowder	Warmer at cook line	108.00 Fahrenheit	
Cheese	Food prep unit insert across flat top grill	46.00 Fahrenheit	
Cooked vegetables	Drawer cooler at cook line near ice machine	40.00 Fahrenheit	
Pastrami	Drawer cooler by flat top grill	41.00 Fahrenheit	
Rice	Walk-in cooler near bar	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert across flat top grill	44.00 Fahrenheit	
Raw bacon	Walk-in cooler near bar	39.00 Fahrenheit	
Sausage	Food prep unit insert across flat top grill	44.00 Fahrenheit	
Chicken	Walk-in cooler near bar	41.00 Fahrenheit	
Egg	Cooked	167.00 Fahrenheit	
Ham	Walk-in cooler	40.00 Fahrenheit	
Milk	Walk-in cooler near bar	40.00 Fahrenheit	
Mashed potatoes	Warmer at cook line	106.00 Fahrenheit	
Cut chicken	Food prep unit near ice machine	48.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Grils	Warmer at cook line	149.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cut tomatoes	Drawer cooler at cook line near ice machine	41.00 Fahrenheit	
Hollandaise	Warmer at cook line	122.00 Fahrenheit	
Ham	Drawer cooler by flat top grill	40.00 Fahrenheit	

Overall Comments:

Facility observed conducting cooling of multiple food items. Permit will be updated to FP14, Risk Category 3.

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 **11/29/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0284959 - CUPERTINO COUNTRY INN RESTAURANT & BA	Site Address 10088 N WOLFE RD 130, CUPERTINO, CA 95014	Inspection Date 11/15/2024
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name COUNTRY INN CLOUD KITCHEN LLC	Inspection Time 08:00 - 10:00

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: Efren
Manager

Signed On: November 15, 2024