

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 FA0251539 - HOME EAT		Site Address 638 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 10/23/2025
Program PR0365586 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HOME EAT 2, LLC	Inspection Time 16:05 - 16:50
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By PHILIP	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/20/2025

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

Compliance of this violation has been verified on: 10/23/2025

Cited On: 10/20/2025

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

Compliance of this violation has been verified on: 10/23/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
beef	2-door preparation unit	41.00 Fahrenheit	
egg noodles	preparation unit inserts	55.00 Fahrenheit	Cooling. Per staff, cooked 1 hour prior.
rice	rice cooker	160.00 Fahrenheit	
fried chicken	1-door upright cooler	41.00 Fahrenheit	
cooked chicken	preparation unit inserts	38.00 Fahrenheit	
cooked shrimp	preparation unit inserts	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 10/20/2025.

The following major violations have been corrected:

- K07: Proper hot and cold holding temperatures. Verified all foods at proper holding temperatures at the time of inspection. See measured observations.

- K13: Food in good condition. Observed no adulteration or contamination of foods at the time of inspection. The preparation rack at the cook line has been sufficiently cleaned. Ensure to keep spices at preparation racks in good condition and prevent cross contamination between major food allergens (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame).

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **11/6/2025**. 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.

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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

Philip

Received By: Philip Zhang
Manager

Signed On: October 23, 2025