

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 10/03/2025		Placard Color & Score GREEN 81		
Program PR0427255 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COUNTRY INN CLOUD KITCH		Inspection Time 09:30 - 11:20			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By EMMANUEL				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						
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		X			
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		

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K48	Plan review				
K49	Permits available				X
K58	Placard properly displayed/posted				

Comments and Observations

Major Violations

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

Inspector Observations: *Handwash sink located at the cook line by the flat top grill was completely obstructed by cutting board and waffle maker stored over the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and readily accessible for employees to properly wash their hands when required. [COS] Employee relocated items obstructing the handwash sink.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Potentially hazardous foods at the cook line were measured at improper cold holding temperatures. Over stacked in the prep inserts: raw shell eggs and pancake mix measured at 49F. In the drawer coolers under the flat top grills: cheese, steak, ham, and chorizo measured at 46 to 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Inside the upright reach-in cooler and in the walk-in cooler, raw shell eggs are stored above cooked and ready-to-eat foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross contamination.*

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: *Disposable cup used as a scoop and stored inside container of cooked rice. [CA] Use approved utensils with a handle to use as a scoop.*

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

Inspector Observations: *Flat top grill is observed in use outside the overhang of the ventilation hood. [CA] All cooking equipment shall be within the overhang of the ventilation hood to capture heat, steam, grease, and vapors.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Facility's Environmental Health permit expired on 9/30/25. [CA] A food facility is required to have a valid Health Permit to operate. A 48 hour notice is issued, See comments section below.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Food prep unit insert by flat top grill	49.00 Fahrenheit	
sausage	Food prep unit insert by flat top grill	41.00 Fahrenheit	
Liquid eggs	Upright reach-in cooler	39.00 Fahrenheit	
Hot water	THree compartment sink - bar	120.00 Fahrenheit	
Mashed potatoes	Warmer	143.00 Fahrenheit	
Ham	Upright reach-in cooler	39.00 Fahrenheit	
chorizo	Drawer cooler under flat top grill	47.00 Fahrenheit	
Milk	Walk-in cooler near bar	39.00 Fahrenheit	
Hot water	Three comparrment sink	120.00 Fahrenheit	
Veggie soup	Warmer at server station	150.00 Fahrenheit	
Ham	Drawer cooler under flat top grill	46.00 Fahrenheit	
Steak	Drawer cooler under flat top grill	48.00 Fahrenheit	
Turkey	Drawer cooler near range	40.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Ground beef	Walk-in cooler near bar	39.00 Fahrenheit	
Veggie soup	Walk-in cooler	40.00 Fahrenheit	
Beans	Warmer	150.00 Fahrenheit	
Raw chicken	Drawer cooler near range	37.00 Fahrenheit	
Pancake mix	Drop in cooler by flat top grill	49.00 Fahrenheit	
Chlorizo	Drawer cooler by flat top grill	35.00 Fahrenheit	
Eggs	Cooked	160.00 Fahrenheit	
Chorizo	Upright reach-in cooler	40.00 Fahrenheit	
Rice	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	39.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep unit insert by flat top grill	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Cut tomatoes	Drawer cooler near range	41.00 Fahrenheit	
Liquid eggs	Food prep unit insert by flat top grill	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler near bar	39.00 Fahrenheit	
Cooked chicken	Walk-in cooler	97.00 Fahrenheit	
Cut melons	Food prep unit at server station	41.00 Fahrenheit	
Milk	Food prep unit at server station	41.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account.

Your balance due is \$ \$1,723.00

Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Invoice can be access from QR code located at the end of the report.

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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 **10/17/2025**. 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



Received By: efrén flores
Manager
Signed On: October 03, 2025