

**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> FA0266742 - LOCAL CAFE		<b>Site Address</b> 20956 HOMESTEAD RD G, CUPERTINO, CA 95014		<b>Inspection Date</b> 08/18/2025	
<b>Program</b> PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KOLL DYNASTY INC		<b>Inspection Time</b> 11:00 - 13:20
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SHIRLEY	<b>FSC YANXIAO LI</b> 8/7/2028		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>67</b>

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						
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						S
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							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		
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	X	
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	
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: PHFs (cooked noodles, pooled eggs, shredded cheese, wontons) held inside the walk in measured between 43F and 46F.**

**PHFs left at room temperature measured at improper holding temperatures : cooked potatoes (51F), fried pork belly (78F), fried tofu (49F), raw shelled eggs (56F). Per the manager all the items are taken out of the walk about an hour before and left at room temperature during service within 4 hours.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PHFs are time marked to discard within 4 hours from when removed from temperature control.**

Follow-up By  
08/21/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: ~3 dead cockroaches found inside the dry storage room, 2 dead cockroaches found in the kitchen near the cookline.**

**Old rodent droppings found by the back door entrance above bulk dry food containers, on cooling rack shelves . Per the manager, facility is serviced weekly but the most recent report provided for review dates back to June.**

**[CA] Clean and sanitize area of dead cockroaches and old droppings. Recommend increasing the frequency of pest control visit, seal gaps and crevices, protect food from potential contamination.**

Follow-up By  
08/21/2025

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Water at the 3-comp sink measured at 111F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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: Boxed vegetables deliveries left outside stored directly on the floor and exposed to potential contamination from running water from a drain.**

**[CA] Food shall be protected from contamination.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Container of food stored directly on the floor inside the walk in.**

**Bulk food containers are not labeled.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Heavy accumulation of grease and debris on surfaces throughout the kitchen.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Quat sanitizer testing strips are not available.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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**Inspector Observations: Ambient temperature inside the walk in measured at 45F.**  
**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

**Follow-up By**  
08/21/2025

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

**Inspector Observations: Wet and soiled wiping cloths left on surfaces.**  
**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Grease buildup on the walls and ceiling throughout the kitchen.**  
**[CA] Clean routinely.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Fried pork belly	Prep surface	78.00 Fahrenheit	
Raw shell eggs	Prep surface	135.00 Fahrenheit	
Fried tofu	Prep surface	50.00 Fahrenheit	
Cooked beef	Prep surface	139.00 Fahrenheit	
Ham, raw chicken, raw fish	Prep unit	40.00 Fahrenheit	
Cooked noodles	Walk in	46.00 Fahrenheit	
Cheese	Walk in	46.00 Fahrenheit	
Cut melon	Prep unit (front)	40.00 Fahrenheit	
Cooked Chicken	Prep surface	136.00 Fahrenheit	
Wontons	Walk in	45.00 Fahrenheit	
Water	Hand sink	100.00 Fahrenheit	
Water	3-comp sink	110.00 Fahrenheit	
Fried Potatoes	Prep surface	61.00 Fahrenheit	
Quat sanitizer	3-comp sink	300.00 PPM	

## Overall Comments:

**Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.**

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 **9/1/2025**. 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




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**Received By:** MING HUA HU  
OWNER

**Signed On:** August 18, 2025