

**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> FA0269530 - LOCAL KITCHENS		<b>Site Address</b> 21666 STEVENS CREEK BL, CUPERTINO, CA 95014	<b>Inspection Date</b> 04/16/2026
<b>Program</b> PR0401034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> LOCAL FOOD GROUP INC	<b>Inspection Time</b> 13:00 - 14:05
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> PATRICK LEE	

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

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed multiple fruit flies within the facility.**

**[CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.**

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

**Inspector Observations: Observed missing hood filter for the type 1 hood, and inadequate hood ventilation from the two unapproved Avetec hoods.**

**[CA] Ensure hood filters are properly installed and hoods are properly functioning to allow for ventilation of gases, heat, grease, vapors and smoke.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed cracks and crevices around shelving brackets and around installed equipment.**

**[CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.**

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

**Inspector Observations: Observed accumulation of debris on floors throughout the facility.**

**[CA] Ensure facility floors are frequently cleaned to prevent harborage of vermin.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	prep sink	120.00 Fahrenheit	
ambient air temperature	2 door prep unit #4	38.00 Fahrenheit	
ambient air temperature	2 door prep unit #1	39.00 Fahrenheit	
ambient air temperature	4 drawer undercounter refrigerator	36.00 Fahrenheit	
ambient air temperature	walk-in freezer	-3.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator	40.00 Fahrenheit	
ambient air temperature	2 drawer prep unit	34.00 Fahrenheit	
ambient air temperature	2 door prep unit #2	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	34.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
ambient air temperature	2 door prep unit #3	38.00 Fahrenheit	

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## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LOCAL KITCHENS

NEW OWNER: DONNER PARTY LLC

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$ 2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 04/16/2026*

### \*Permit condition:

*1. Turbochef I3 and I5 ovens installed in the facility are approved for use without use of ventilation hood pending approval from City of Cupertino. Provide a copy to Department of Environmental Health (DEH) of written approval from City of Cupertino prior to use.*

*2. Two Avtec branded hoods installed without final approval from DEH plan check. If facility desires to use the two Avtec branded hoods, submit plans to DEH plan check for review and final approval prior to use in operation.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **4/30/2026**. 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:

[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: PATRICK LEE  
COO  
Signed On: April 16, 2026