

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0271034 - NEIGHBORHOOD KITCHEN		Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/18/2024	
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEIGHBORHOOD KITCHEN I		Inspection Time 11:00 - 13:25
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By TANK	FSC Not Available		

Placard Color & Score
YELLOW
52

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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						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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Lack of proper handwashing observed by employees. Observed employee cleaning tables, eating, handling frozen raw meat, or touching soiled equipment and did not wash hands. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels as required and prior to handling food.*

[COS] *Employees were told to properly wash hands.*

Follow-up By
11/21/2024

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

Inspector Observations: *Both handwash sinks located in the kitchen was obstructed and not accessible with equipment stored in front of the sink and in the basin of the sink. There was also no paper towels available at both sinks. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash hands with warm water, soap, and single-use paper towels.*

[COS] *Obstructions were relocated and employee refilled the paper towels dispensers.*

Follow-up By
11/21/2024

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.*
-Across from the cook line on the prep table: fish balls, quail eggs, spam, cut tomatoes, and pork blood is measured at 48-50F.
-In food prep unit : bean sprouts and cooked eggs measured at 61F.
-In warmer units: chicken measured at 114F and BBQ pork measured at 110F.
[CA] *Potentially hazardous foods when hot holding shall be held at or above 135F; when cold holding shall be held at or below 41F.*

[COS] *Items across from the cook line were relocated into the reach-in cooler. Ice and water was added to the bean sprouts and the cooked egg relocated into the reach-in of the food prep unit. The chicken and BBQ pork was reheated before being placed back into the warmer unit.*

Follow-up By
11/21/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *1) Food Safety Certificate for Managers is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review.*

2) Food handler cards for employees are not available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employee observed eating at the food prep line. [CA] Employees shall not eat food in areas of food preparation or storage.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Frozen meats observed thawing in room temperature at the three compartment sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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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 walk-in cooler, observed raw meats stored on shelves above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.

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

Inspector Observations: Spray bottles used in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: Containers of open food items are stored on the floor inside the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor to protect food from contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: 1) Facility added three self-service refrigeration units and a self-service sauce bar with open foods that has no protection from contamination (i.e covers, sneeze guard). [CA] Foods that are placed out for consumer self-service shall be protected from contamination by the consumers.

2) A single utensil is provided per consumer to use at the self-service line. [CA] A utensil shall be provided for each container of food item at the self-service line to prevent cross contamination.

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

Inspector Observations: There are less than 6 inches overhang of ventilation hood over cooking equipment. [CA] Provide at least 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: 1) Wiping towels are used, reused, and stored on food prep surfaces.

2) Chlorine sanitizer in bucket by the cook line is measured at 200 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Back door in kitchen is kept propped open at time of inspection. [CA] Facility shall keep doors closed when not in use to prevent the entrance of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added new equipment without submitting to this department for review and approval. Three open air grab and go display refrigerators by the front counter; two commercial noodles cooker, and one four-burner electric cook top at the cook line. [CA] The addition of cooking equipment or equipment that required plumbing shall be approved by this department's Plan Check.

Facility shall either remove or submit plans for the above equipment by 11/29/24.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Sanitizer bucket	200.00 PPM	
Spam	Grab and go cooler	41.00 Fahrenheit	
Pork blood	Prep table	50.00 Fahrenheit	
Chicken	Warmer	114.00 Fahrenheit	
Fishballs	Prep table	48.00 Fahrenheit	
Raw beef	Grab and go cooler	41.00 Fahrenheit	
BBQ pork	Warmer	110.00 Fahrenheit	
Boiled eggs	Warmer	135.00 Fahrenheit	
Noodles	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Spam	Prep table	49.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked eggs	Food prep unit insert	61.00 Fahrenheit	
Quail eggs	Prep table	49.00 Fahrenheit	
Tofu	Warmer	137.00 Fahrenheit	
Chicken	Cooling above three compartment sink	90.00 Fahrenheit	
Noodles	Food prep unit	41.00 Fahrenheit	
Shrimp	Grab and go cooler	41.00 Fahrenheit	
Bean sprouts	On top of food prep unit inserts	61.00 Fahrenheit	
Duck	Cooling above three compartment sink	127.00 Fahrenheit	
Pork blood	Food prep unit insert	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Vegetable soup	Warmer	180.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Facility changed their name to Chonqing Noodles Malatang.

Per PIC, the owners are the same but it is a menu/concept change. Operator shall provide an updated business license with the new dba and show that ownership remains NEIGHBORHOOD KITCHEN INC. Environmental Health Permit is issued per owner and if changed - facility is required to submit for facility evaluation and apply for new permit.

Per PIC, the facility may split the dining area into two separate menus with one side with a noodles menu and the other half as malatang. Notified this department prior to changes for further evaluation.

Facility changed their menu/concept without notifying this department. New equipment was also added for the new concept and are not approved. Facility shall submit new equipment to this department's Plan Check by 11/29/24. Failure to do so may result in additional enforcement action, including impound of unapproved equipment.

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 **12/2/2024**. 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.

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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



Received By: Coco Ye
PIC

Signed On: November 18, 2024