

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 FA0269530 - LOCAL KITCHENS		Site Address 21666 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/22/2025	
Program PR0401034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LOCAL FOOD GROUP INC		Inspection Time 14:30 - 16:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By CARLOS CASTRO	FSC Not Available 10/27/2028		

Placard Color & Score
GREEN
82

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						S
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						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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						
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	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		
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	
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: *In the 2 door prep unit for drink preparation, measured milk and almond milk stored at 48F. In the 2 door prep unit for pizza prep, measured shredded cheese and pepperoni at 49F.*

In the drawer prep unit, measured cooked falafel at 58F. Per operator, falafel stored from the morning, over 4 hours prior. In the 2 hot holding unit for cooked rice, measured two containers of cooked rice at 125F and 130F respectively. Per operator, cooked rice stored from the morning, over 4 hours prior.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator placed milk, almond milk, shredded cheese, and pepperoni into undercounter refrigeration to facilitate proper holding temperatures. Operator discarded containers of cooked rice and falafel.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *On a cooling rack next to the deep fryer, measured fried chicken breast and chicken tenders at 85F. Per operator, fried chicken breast and chicken tenders are stored for use for up to 2 hours and/or cooled in the the walk-in refrigerator. Per operator, fried chicken stored for 30 minutes.*

[CA] *After heating or hot holding, potentially hazardous foods (PHFs) shall be cooled rapidly from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[SA] *Operator placed a time label on the fried chicken breast and chicken tenders to be served within 2 hours or discard.*

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

Inspector Observations: *In the kitchen area, observed several fruit flies.*

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

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: *In the 2 drawer prep unit, observed raw chicken and dredge for raw chicken stored in the upper drawer over cooked chicken wings and french fries in the lower drawer.*

[CA] *Ensure raw meats are stored below cooked and ready to eat food to prevent possible cross contamination.*

[COS] *Operator moved raw chicken and dredge to the lower drawer to prevent possible 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: *In the 2 drawer prep unit, in a container of french fries, observed scoop stored with the handle in contact with fries. In the ice chest, observed scoop stored with the handle in contact with ice.*

[CA] *Ensure scoops are stored outside of the container and stored in a manner that does not cause contamination to food.*

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Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	walk-in refrigerator	53.00 Fahrenheit	cooling
almond milk	2 door prep unit	48.00 Fahrenheit	
shredded cheese	walk-in refrigerator	39.00 Fahrenheit	
cooked falafel	drawer prep unit	58.00 Fahrenheit	
shredded cheese	2 door prep unit	49.00 Fahrenheit	
cooked rice	hot holding drawer unit	125.00 Fahrenheit	
cooked chicken	walk-in refrigerator	40.00 Fahrenheit	
cooked rice	hot holding drawer unit	130.00 Fahrenheit	
green salsa	walk-in refrigerator	40.00 Fahrenheit	
pepperoni	2 door prep unit	49.00 Fahrenheit	
milk	2 door prep unit	48.00 Fahrenheit	
hard boiled eggs	walk-in refrigerator	38.00 Fahrenheit	
fried chicken breast and chicken tenders	cooling rack by cookline	85.00 Fahrenheit	cooling for 30 minutes
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Facility cooling multiple food items in the walk-in refrigerator. Facility permit to be upgraded to a RC3 FP11 permit.

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 **1/5/2026**. 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

Received By: CARLOS CASTRO
KITCHEN MANAGER

Signed On: December 22, 2025