

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 FA0200923 - HOMESTEAD BOWL/X BAR BBQ	Site Address 20990 HOMESTEAD RD, CUPERTINO, CA 95014	Inspection Date 12/20/2024
Program PR0301791 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HOMESTEAD BOWL	Inspection Time 09:35 - 10:35
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By GREG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/05/2024

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

Compliance of this violation has been verified on: 12/20/2024

Cited On: 12/18/2024

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

Compliance of this violation has been verified on: 12/20/2024

Minor Violations

Cited On: 12/05/2024

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

Compliance of this violation has been verified on: 12/20/2024

Cited On: 12/18/2024

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

This violation found not in compliance on 12/20/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	125.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

This is a billable follow up inspection. Owner will be billed \$298.00 for today's inspection.

Facility received pest control service from California American Exterminator on 12/19/2024. They provided glue traps and identified multiple possible entry points.

For example:

- 1. Gap under front doors.***
- 2. Under Bar area and refrigeration units***
- 3. Hole above Type II hood, also observed gap around fire suppression and an old vent with large gaps***

Facility shall:

- 1. Provide a door sweep for the front doors, including bar entrance***
- 2. Cover the holes with wood at bar area. Ensure floor sink is still accessible for cleaning and bar tap properly drains into floor sink.***
- 3. Provide a mesh screen (recommend 1/4 inch openings or less) for vent above hood.***
- 4. Elevate the drain lines by the soda dispenser for easy cleaning.***
- 5. Maintain a pest control management plan***
- 6. Clean and sanitize daily***

Holes above hood were sealed.

Handwash sink is accessible and fully operable at time of inspection. Recommend a wall-mounted soap dispenser.

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Storage rooms including soda syrup was cleaned. Ensure all to-go containers and other items are stored at least 6 inches off the floor.

Discussed with Supervisor Priscilla Mark, an additional billable follow up inspection will take place in 3 weeks. Sometime between Jan 7 - 10. Please ensure the above items are corrected.

Submit plans for new ovens no later than 1/31/2025.

Previous certified food safety manager no longer employed. Provide a new certified manager within 60 days.

Facility OK to reopen

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/3/2025**. 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: Greg Malley
owner

Signed On: December 20, 2024