

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 FA0271034 - NEIGHBORHOOD KITCHEN		Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 11/21/2024
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEIGHBORHOOD KITCHEN I	Inspection Time 12:05 - 13:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JOYCE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/18/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/18/2024

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

Compliance of this violation has been verified on: 11/21/2024

Cited On: 11/18/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 11/21/2024. See details below.

Cited On: 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 hot holding temperatures. In steam warmer, BBQ pork measured at 97F and chicken measured at 68F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Employee reheated the food items to 165F.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Hot holding	141.00 Fahrenheit	
BBQ Pork	Hot holding	97.00 Fahrenheit	
Egg	Hot holding	148.00 Fahrenheit	
Chicken	Hot holding	68.00 Fahrenheit	
Raw beef	Food prep unit	41.00 Fahrenheit	
Meat ball	Food prep unit	40.00 Fahrenheit	
Quail eggs	Food prep unit	40.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 11/18/24.

The following major violations was verified to still be in compliance:

- Proper handwashing was observed by employees.
- Both handwash sinks was accessible and have soap and single-use paper towels available.

One major violation observed still out of compliance:

- Potentially hazardous foods observed at improper hot holding temperatures. See above for details.

Verified that ownership remains the same and only dba is changing to Liukoushui Chongqing Noodle. Owner provided their submitted copy of Fictitious Business Name Statement showing new dba and ownership remains Neighborhood Kitchen. Owner shall also provide copy of updated business license from the City of Cupertino when available to have name on Environmental

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Health Permit updated.

Discussed requirement to submit any addition of cooking equipment or new equipment that required plumbing to this department's Plan Check for review and approval.

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 **12/5/2024**. 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.

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: Joyce
Manager

Signed On: November 21, 2024