

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 FA0200793 - GRANDMA'S KITCHEN		Site Address 19541 RICHWOOD DR, CUPERTINO, CA 95014		Inspection Date 11/12/2024	
Program PR0302096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOLDEN HARBOR BAY LLC		Inspection Time 13:45 - 16:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARY AND LYDIA	FSC Not Available		

Placard Color & Score
RED
29

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						
K05 Hands clean, properly washed; gloves used properly	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					N
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							
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed		X		X			
K23 No rodents, insects, birds, or animals		X					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties	X	
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		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: *Handwash sink located in the kitchen by the three compartment sink is obstructed with equipment in front of the sink and in the basin of the sink. The handwash sink also did not have soap available in the dispenser. [CA] Handwash sinks shall be kept unobstructed, easily accessible, and able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands as required. [COS] Obstructions relocated and employee refilled the soap dispenser.*

Follow-up By 11/14/2024

REPEAT VIOLATION

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. By the mop sink, pork belly is measured at 64F. In front of the handwash sink, raw chicken is measured at 50F. In front of the ice machine, raw shell eggs measured at 64F. Outside the walk-in cooler, raw chicken and raw pork measured at 52F. [CA] Potentially hazardous when cold holding shall be held at or below 41F. [COS] Per employee all items were in active prep within the last two hours and relocated into the walk-in cooler.*

Follow-up By 11/14/2024

REPEAT VIOLATION

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Rodent dropping observed inside bulk container of flour stored on dry storage shelf. [CA] Food shall not be adulterated by vermin or vermin debris. [COS] Employee discarded the entire bulk container of flour by dumping it into outdoor trash bin.*

Follow-up By 11/14/2024

REPEAT VIOLATION

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Heavy accumulation of black mold-like substance observed on the inside panel of the ice machine. Mold-like substance was in direct contact with consumable ice. [CA] Frequently clean and sanitize the inside panels of the ice machine. [COS] Employee discarded all the ice from the ice machine and cleaned and sanitized the ice machine.*

Follow-up By 11/14/2024

REPEAT VIOLATION

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Waste water was observed overflowing onto the kitchen floor from the floor sink located under the three compartment sink. [CA] Ensure that floor sinks are kept clear and operable to properly remove waste water. [COS] Employee cleared food debris from strainer in the floor sink and began to clean and sanitize the kitchen floor.*

Follow-up By 11/14/2024

REPEAT VIOLATION

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

Inspector Observations: *At time of inspection, fresh and old rodent droppings was observed in multiple location throughout the facility.*
- Around the water heater.
- Under the three compartment sink
- Under shelving by the backdoor

Follow-up By 11/14/2024

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- Under shelving by dry storage
- On top of canned food on dry storage shelves.
- On bulk storage container
- Inside bulk container of flour.
- On food prep table next to the food prep unit.
- On plates stored on food prep table
- Along the walls around the entire front counter
- On shelves used for equipment by the front counter
- In back room dry storage area on shelves.
- On the floor all along the walk-in cooler.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Facility is CLOSED due to vermin infestation and shall cease all food operations. See comment section below.

REPEAT VIOLATION

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for Manager 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.

REPEAT VIOLATION

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: A person in charge (PIC) is not present during operating hours.[CA]A PIC who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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

Inspector Observations: Improper thawing of potentially hazardous foods observed. Frozen meat observed thawing in standing water inside the three compartment sink. Frozen meat observed thawing in room temperature in front of the back door.

[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.

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)

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Inspector Observations: 1) Facility observed preparing open food outside of the facility. Raw chicken observed on cutting board on unused refrigeration unit and boxes of food stored on the floor. [CA] Food prep and food storage shall be kept inside of food facility where the food is protected from contamination.

2) Open food observed thawing inside two of the compartments at three compartment sink while the remaining sink compartments is filled with soap water.

3) Uncovered pot of food is stored on the floor by the mop where employee was observed using hose to spray the ground.

[CA] Food shall be prepared and stored in a manner where it is protected from contamination.

REPEAT VIOLATION

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

Inspector Observations: Spray bottle stored by the ice machine is 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: Boxes and containers of food are observed stored on the floor inside the walk-in cooler and back dry storage room. [CA] Food shall be stored a minimum of 6 inches off the floor to prevent cross-contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of grease on hood filters above the cook line. [CA] Frequently clean hood filters or as needed.

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: Equipment (meat grinder) observed stored outside behind the facility. [CA] Equipment shall be stored inside the facility where it is protected from contamination.

REPEAT VIOLATION

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

Inspector Observations: 1) Steamer is stored outside of the 6 inch overhang of the ventilation hood.

2) Deep fryer is observed in use outside of the ventilation hood.

[CA] All cooking equipment shall be operated under the ventilation hood as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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 of kitchen is kept open at time of inspection. [CA] Keep doors to the kitchen closed when not in use to prevent the entrance of vermin.

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

Inspector Observations: Accumulation of grease on walls and ceilings located between the cook line and walk-in cooler. [CA] Maintain walls and ceiling of facility clean and free of debris accumulation

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Liquid eggs	Food prep unit insert	38.00 Fahrenheit	
Beef	Cooked	177.00 Fahrenheit	
Tofu	Upright reach-in cooler by front counter	39.00 Fahrenheit	
Pork belly	In front of mop sink	64.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Beansprouts	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Food prep unit insert	37.00 Fahrenheit	
Pork	Reach-in cooler	40.00 Fahrenheit	
Raw beef	Food prep unit insert	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shrimp	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw pork	Outside walk-in cooler	52.00 Fahrenheit	
Raw shell eggs	In front of ice machine	64.00 Fahrenheit	
Raw fish	Food prep unit insert	38.00 Fahrenheit	
Raw chicken	Outside walk-in cooler	52.00 Fahrenheit	
Raw chicken	In front of back door	50.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0155726

Facility is CLOSED due to vermin infestation and shall cease all food operations.

Facility will remain closed until there is no longer evidence of a vermin infestation.

At time of inspection, fresh and old rodent droppings was observed in multiple location throughout the facility.

- Around the water heater.
- Under the three compartment sink
- Under shelving by the back door
- Under shelving by dry storage
- On top of canned food on dry storage shelves.
- On bulk storage container
- Inside bulk container of flour.
- On food prep table next to the food prep unit.
- On plates stored on food prep table
- Along the walls around the entire front counter
- On shelves used for equipment by the front counter
- In back room dry storage area on shelves.
- On the floor all along the walk-in cooler.

It is recommended that facility obtain the service of a licensed pest control. If pest control is used, please provide service report from pest control upon follow-up inspection

Facility shall

- Eliminate all evidence of rodent infestation including removing any rodents and rodent debris.
- All affected areas and equipment shall be cleaned and sanitized.
- Seal or repair areas of harborage (gaps, holes, or crevices)

Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.

Facility will remain closed if any evidence of rodents are observed at time of follow-up inspection.

If a subsequent follow-up inspection is required, it will be billed \$298/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$645/hour, minimum two hours, during non business hours and subject to availability of an inspector.

**** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered,*

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relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.

***** A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

*****FACILITY HAS MULTIPLE REPEAT VIOLATIONS AND IF VIOLATIONS ARE AGAIN OBSERVED DURING NEXT ROUTINE INSPECTION - FACILITY MAY BE SUBJECT TO FURTHER ENFORCEMENT ACTION INCLUDING AN OFFICE HEARTING WITH THIS DEPARTMENT.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/26/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Mary Yang
Employee

Signed On: November 12, 2024