

**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**

<b>Facility</b> FA0266742 - LOCAL CAFE		<b>Site Address</b> 20956 HOMESTEAD RD G, CUPERTINO, CA 95014		<b>Inspection Date</b> 04/22/2026	
<b>Program</b> PR0393866 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KOLL DYNASTY INC		<b>Inspection Time</b> 12:15 - 13:45
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MINGHUA HU	<b>FSC</b> Minghua Hu 11/25/29		

**Placard Color & Score**  
**YELLOW**  
**61**

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		X			
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures			X	X			S
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		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		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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		
K34 Warewash facilities: installed/maintained; test strips	X	
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		
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

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

**Inspector Observations: Servers working in the front area were observed collecting soiled dishes and cleaning tables and serving open food for customers without washing hands.**

**[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash his hands and change his gloves (COS).**

Follow-up By  
04/22/2026

**Employees were observed washing hands in the three compartment warewash sink without soap with gloves on.**

**[CA] Employees may only have their hand washed in the designated handwash station with soap and dry their hand with a single use towel.**

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

**Inspector Observations: There was no paper towel supply on the handwash station located next to the three compartment warewash sink.**

**[CA] Refill the wall-mounted paper towel dispenser immediately. Until the wall-mounted paper towel dispenser is refilled, a roll-type paper supply may be used. The person in charge provided a roll-type paper towel (SA).**

Follow-up By  
04/22/2026

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: Food preparation was being conducted on the unclean three compartment warewash sink which was also being used for washing dishes.**

**[CA] Food preparation may only be conducted on a clean preparation sink. Any food contact surface must be properly washed, rinsed, and sanitizer before it is used for food preparation. The chicken was moved into the preparation sink which was used to store big pots (COS).**

Follow-up By  
04/22/2026

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Multiple potentially hazardous food products including cooked potato and shredded cheese were stored at room temperature by the preparation fridge.**

**[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced avocados shall always be held at 41°F or below or at 135°F or above unless the food products are stored outside this temperature with time as a public health control method. The manager is told to either label the food products to be used within the next three hours or rapid the product inside the walk-in freezer. He voluntarily condemned and destroyed the cheese and stored the potato inside the preparation fridge (COS).**

Follow-up By  
04/22/2026

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: Many open bag food products were stored on the shelf in the dry storage area.**

**[CA] Store all open bag food products in properly labeled bulk containers.**

**Raw food products like shell eggs were stored above ready to eat food products inside the walk-in cooler.**

**[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the said of raw food products.**

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

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**Inspector Observations:** Many food products on boxes were stored directly on the floor or on milk crate back in the kitchen, storage area, and back aisle.

**[CA]** To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** There is no approved bleach sanitizer measuring strip for the mechanical dishwasher.

**[CA]** Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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

**Inspector Observations:** There is excessive oil, grease, and oil accumulation on the panels of the exhaust hood.

**[CA]** Conduct a thorough cleaning of the exhaust hood immediately.

A double pit stove was stored outside the rim of the exhaust hood which is blocking access to the preparation sink.

**[CA]** Remove the stove from the kitchen area to provide an easy access to the preparation sink.

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:** A couple of open cup employee drinks were stored on the preparation tables.

**[CA]** To prevent possible contamination, employees may only drink with covered cup containers and store their drink in designated areas.

The back door was left open.

**[CA]** To prevent insect/rodent infections, keep the back door always closed or install a screen door.

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

**Inspector Observations:** There is excessive food residue, oil, grease, and grime accumulation on the floor below the shelf, cook-line, and the wash sinks.

**[CA]** Conduct a regular thorough cleaning on the floor area.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in freezer38	0.00 Fahrenheit	
Chicken	Final cook	174.00 Fahrenheit	
Shrimp	Preparation fridge	39.00 Fahrenheit	
Shell eggs	Walk-in cooler	39.00 Fahrenheit	
Shrimp	Final cook	159.00 Fahrenheit	
Rice	Rice steamer	164.00 Fahrenheit	
Hot water	Three comaprtnment sink	120.00 Fahrenheit	
Beef	Final cook	175.00 Fahrenheit	

## Overall Comments:

**Note:** Food safety manager certificate: Minghua Hu - 11/25/29

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 **5/6/2026**. 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.

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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



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**Received By:** Minghua Hu  
Owner

**Signed On:** April 22, 2026