

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 10/19/2023 | |
| Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name NEIGHBORHOOD KITCHEN I | | Inspection Time 14:05 - 15:35 |
| Inspected By DENNIS LY | Inspection Type ROUTINE INSPECTION | | Consent By JOYCE CHEN | FSC Jinrong Chen 10/6/28 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 72 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---------------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | X | | | N |
| K06 Adequate handwash facilities supplied, accessible | | X | | X | | | N |
| K07 Proper hot and cold holding temperatures | | | 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 | | | | | | 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 | 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 | | |
| 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 | | |
| 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

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

Inspector Observations: Both handwash sinks located in the kitchen did not have soap or single-use paper towels available. [CA] Handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands.

[COS] Employee refilled dispensers with soap and single-use paper towels.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Improper handwashing procedures observed as employee was seen washing hands without using soap or single-use paper towels. [CA] Employee shall properly wash hands using warm water, soap, and single-use paper towels.

[COS] Employee was asked to properly wash hands using soap.

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

Inspector Observations: Potentially hazardous foods held in the prep unit was measured at improper cold holding temperatures. Tofu skin with cooked vegetables (46F), pork (45F), and bean sprouts (49F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility has potentially hazardous food (cooked duck, pork and pork intestines) that are subject to Time as a Public Health Control (TPHC) using operating hours to track the 4 hour period, but written procedures for TPHC are not available. [CA] When potentially hazardous foods are subject to TPHC, it shall be properly time-marked and written procedures shall be available for review.

K14 - 3 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: The three compartment sink is used to thaw potentially hazardous foods. [CA] Food prep shall only be conducted using the designated food preparation sink as the three compartment sink is used for manual warewashing.

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

Inspector Observations: Frozen potentially hazardous foods (pork skin) observed left out in the three compartment sink to thaw.

[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)

Inspector Observations: 1) Raw food items are stored above ready-to-eat foods inside the walk-in cooler. [CA] Store raw food items separate or below ready-to-eat foods.

2) Duck is stored hanging above the three compartment sink where manual warewashing is conducted. [CA] Store food in a location or manner where it is not at risk of cross contamination.

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

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Inspector Observations: Spray bottles in the facility are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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: Chemical test strip to measure sanitizer not readily available. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------------------------|--------------------------|--------------------|-----------------|
| Pork | Warmer | 108.00 Fahrenheit | TPHC |
| Pork | Food prep unit | 45.00 Fahrenheit | |
| qual eggs | Food prep unit | 40.00 Fahrenheit | |
| Rice | Hot holding | 140.00 Fahrenheit | |
| Duck | Walk-in cooler | 41.00 Fahrenheit | |
| Raw beef | Walk-in cooler | 41.00 Fahrenheit | |
| Pork | Removed from cook top | 160.00 Fahrenheit | |
| Tofu skin and cooked vegetables | Prep unit | 46.00 Fahrenheit | |
| Cooked beef | Walk-in cooler | 41.00 Fahrenheit | |
| Chicken broth | Cook top | 200.00 Fahrenheit | |
| Pork intestine | Warmer | 154.00 Fahrenheit | TPHC |
| Cooked chicken | Walk-in cooler | 40.00 Fahrenheit | |
| Chlorine sanitizer | Dishwasher | 50.00 PPM | |
| Hot water | Handwash sink | 100.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Bean sprouts | Food prep unit | 49.00 Fahrenheit | |
| Raw shrimp | Food prep unit | 41.00 Fahrenheit | |
| Tripe | Walk-in cooler - cooling | 68.00 Fahrenheit | |

Overall Comments:

Provided handout and discussed TPHC procedures with manager. Also provided handout for handwashing, manual warewashing, and proper food storage.

Observed unapproved equipment (non NSF oven/toaster and steamer) stored in the facility kitchen but does not appear to be in use. Operator confirms that the equipment are not being used and will remove over time.

Facility submitted plans for the addition of the steam table located behind the front counter.

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 **11/2/2023**. 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



Received By: Joyce
Manager

Signed On: October 19, 2023