

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 FA0200887 - HOME EAT		Site Address 20588 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 06/23/2025
Program PR0304860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name FW GROUP, LLC	Inspection Time 14:45 - 15:55
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCUS (M)	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/18/2025

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

This violation found not in compliance on 06/23/2025. See details below.

Cited On: 06/23/2025

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

Inspector Observations: Major: Measured container of flat noodles holding at 67F on counter near cooks line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration units.

Minor:

1. Measured a container of chicken holding at 45F in 2 door sliding unit at cooks line.

2. Measured the following PHFs holding between 46F - 49F in 3 door cold top at cooks line: cooked chicken, cooked shrimp and pooled eggs. Observed a container of chicken and beef cooling next to containers.

3. Measured the following PHFs holding between 45F - 46F in 2 door sliding display case at service line: chicken and pork.

Per operator, PHFs placed in unit less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Cited On: 06/18/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 06/23/2025

Cited On: 06/18/2025

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

Compliance of this violation has been verified on: 06/23/2025

Minor Violations

N/A

OFFICIAL INSPECTION REPORT

Facility FA0200887 - HOME EAT	Site Address 20588 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 06/23/2025
Program PR0304860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FW GROUP, LLC	Inspection Time 14:45 - 15:55

Measured Observations

Item	Location	Measurement	Comments
flat noodles	counter at cooks line	67.00 Fahrenheit	
pooled eggs	3 door cold top	49.00 Fahrenheit	
chicken	2 door sliding display case	45.00 Fahrenheit	
tripes	3 door cold top	40.00 Fahrenheit	
bean sprouts	2 door reach in	41.00 Fahrenheit	
warm water	handsink (2x prep)	100.00 Fahrenheit	
chicken	2 door sliding @ cooks line	45.00 Fahrenheit	
cooked chicken	3 door cold top	80.00 Fahrenheit	process of cooling, recommend cooling in walk-in-cooler.
chicken	3 door cold top	46.00 Fahrenheit	
dark chicken wings	2 door sliding display case	41.00 Fahrenheit	
wonton	2 door reach in freezer	2.30 Fahrenheit	
tofu	2 door upright	36.00 Fahrenheit	
hot water	1-comp	120.00 Fahrenheit	
fish	2 door sliding @ cooks line	41.00 Fahrenheit	
raw pork	walk-in	39.00 Fahrenheit	
pork	2 door sliding display case	46.00 Fahrenheit	
cooked shirmp	3 door cold top	46.00 Fahrenheit	
ambient	2 door upright freezer	6.80 Fahrenheit	
cooked beef	3 door cold top	96.00 Fahrenheit	process of cooling, recommend cooling in walk-in-cooler.

Overall Comments:

Upon follow-up inspection, measured PHFs greater than 41F in refrigeration unit and counter top, found no signs of adulteration and/or contamination, cooling occuring in proper location, however recommend relocating to walk-in-cooler to be sufficient and hand wash station accessible and stocked with soap & paper towels.

Note: Discussed with operator time as a public health control (TPHC), reusing single use containers, cooling procedures and food temperatures.

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 **7/7/2025**. 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: Marcus Yang

Manager

Signed On: June 23, 2025