

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 FA0200730 - DUKE OF EDINBURGH		Site Address 10801 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 06/18/2025		Placard Color & Score GREEN 73		
Program PR0302844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEALE, DAVID ET AL		Inspection Time 17:00 - 18:10			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By STEVE				FSC Not Available

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
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	X	
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	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

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

Inspector Observations: Following PHFs measured above 41 F:

Sliced tomatoes at 58F, cheese at 9F at bangers at 48F in prep unit in front off cookline. Per PIC, all the items were pulled from walk in cooler in last 1 hour.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Limit food maintained in the unit until refrigerator is repaired. Repair the refrigerator to ensure all the PHFs are at 41F or below.

[SA] PIC used ice baths for all the PHFs.

Follow-up By
06/24/2025

Minor Violations

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

Inspector Observations: Food handler cards and food manager certificate are not available for review.

[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.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Chlorine measured at 0 ppm in dish machine, no active warewashing at the time of the inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed old rodent droppings in back area of the facility between trash area and water heater area. Observed multiple traps inside the facility. Per PIC, the traps are for prevention. No droppings observed inside the facility.

[CA] Clean and sanitize area of old droppings.

Observed flies in back area near ice machine.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Above raw eggs stored above ready to eat food in walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Ice machine is stored in the backside of the facility, with back door open and flies near the machine.

[CA] All food shall be separated and protected from possible contamination.

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

Inspector Observations: Observed grime on pipes under drink dispenser in bar area.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Prep refrigerator in front of cook line is not maintaining PHFs at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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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 leading to the water heater area is propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Observed fly sticky rolls used to catch flies in dry storage area and back area of the facility.

[CA] Use approved methods to eliminate flies in the food preparation area.

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

Inspector Observations: Observed trash, dust and dirt along the walls at the back area of the facility near water heater and ice machine.

[CA] Clean the floors and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Mashed potatoes	Hot holding unit	145.00 Fahrenheit	
spring rolls	Freezer	30.00 Fahrenheit	
Cooked meat	Walk in cooler	41.00 Fahrenheit	
Noodle soup	Walk in cooler	41.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Sliced tomatoes	Prep unit	58.00 Fahrenheit	
Cooked eggs	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink (bar)	120.00 Fahrenheit	
Cheese	Prep unit	49.00 Fahrenheit	
Rib	Hot holding	140.00 Fahrenheit	
Bangers	Under counter refrigerator	45.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	

Overall Comments:

A follow up inspection for major violation K07 will be conducted on June 24, 2025. Failure to comply may result in enforcement actions. 1st follow up is free of charge and second follow up is charged inspection.

Email inspector at sukhreet.kaur@deh.sccgov.org to provide food safety certificates, latest pest control report and proof that prep refrigerator and dish machine are operating.

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 **7/2/2025**. 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: JUAN
CHEF
Signed On: June 18, 2025