

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 FA0200923 - HOMESTEAD BOWL		Site Address 20990 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 12/05/2024		Placard Color & Score GREEN 83		
Program PR0301791 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HOMESTEAD BOWL		Inspection Time 16:45 - 18:45			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By GREG				FSC Yi Fan exp 9/25/2028

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						S
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		
K27	Food separated and protected		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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: Observed handwash sink is inoperable, tape observed on faucet handles and sink is filled with equipment. Paper towels are not available

[CA] - Handwashing facility shall be clean, unobstructed, and accessible at all times. Clean sink and provide warm (minimum 100F) and cold water. Stock paper towels inside dispenser.

[SA] - Facility may use 3-compartment sink or other sink at front area until this sink is repaired.

Follow-up By
12/16/2024

Minor Violations

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

Inspector Observations: Found numerous rodent feces on the floor corners, such as by water heater/soda syrups, behind refrigeration units, in small storage room with freezer, on bar shelves, at far end of bar by handwash sink, and by table across from pizza oven. Also observed two snap traps not set under the pizza oven.

[CA] - The premises of each food facility shall be kept free of vermin. Clean and remove ALL rodent feces. Work with your pest control company, check for holes/openings. Provide pest control report at next inspection.

A follow up inspection will take place within 2 weeks, no later than 12/20/2024. Ensure all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

Follow-up By
12/16/2024

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

Inspector Observations: Observed heavy accumulation of soda syrup on the soda boxes, floor and shelves

[CA] - Clean to remove soda syrup/food debris. Remove the pan catching soda.

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: Observed carbon dioxide tanks unchained

[CA] - All pressurized cylinders shall be securely fastened to a rigid structure.

Observed multiple boxes of togo containers stored on the floor

[CA] - Food containers, equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: No thermometer observed inside prep refrigerator

[CA] - Ensure an accurate thermometer is provided in the warmest part of each refrigeration unit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
warm water	front handwash sink	100.00 Fahrenheit	
hot water	3-comp	118.00 Fahrenheit	
quat sanitizer	bar 3-comp	200.00 PPM	
hot water	bar 3-comp	120.00 Fahrenheit	
pepperoni	prep refrigerator	41.00 Fahrenheit	
beef skewer	refrigerator	34.00 Fahrenheit	
chicken strips	freezer	2.00 Fahrenheit	

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Overall Comments:

Facility name will be updated to "Homestead Bowl/X Bar BBQ"

Discussed warewashing procedures with bartender and owner. The approved method is WASH, RINSE, SANITIZE, AIR DRY.

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 **12/19/2024**. 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.

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: Greg Malley
owner
Signed On: December 05, 2024