

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 FA0269530 - LOCAL KITCHENS		Site Address 21666 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 11/26/2024	
Program PR0401034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LOCAL FOOD GROUP INC		Inspection Time 15:45 - 17:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By PATRICK LEE	FSC PATRICK LEE 08/24/2029		

Placard Color & Score
GREEN
93

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						S
K07 Proper hot and cold holding temperatures			X	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						N
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
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		
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: In the 4 drawer undercounter unit, measured shredded cheese, and sliced cheese at 45F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth.

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

Inspector Observations: In the kitchen area, in the 2 door prep unit, observed a knife stored between insert containers. In the 4 drawer undercounter refrigerator, observed the handles of scooping spoons stored in direct contact with food. [CA] Ensure equipment and utensils are properly stored to prevent contamination. Handles for scoops shall be stored facing away from food.

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

Inspector Observations: In the back prep/warewash area, observed accumulation of food debris on the floor and around the ice machine. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	2 door prep unit	41.00 Fahrenheit	
imitation crab meat	2 door prep unit	39.00 Fahrenheit	
sliced cheese	4 drawer undercounter refrigerator	45.00 Fahrenheit	
milk	2 door prep unit	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
falafel	2 drawer prep unit	41.00 Fahrenheit	
sausage	2 door prep unit	41.00 Fahrenheit	
cooked chicken	walk-in refrigerator	38.00 Fahrenheit	
cooked mushrooms	walk-in refrigerator	38.00 Fahrenheit	
milk tea	2 door prep unit	41.00 Fahrenheit	
edamame	2 door prep unit	39.00 Fahrenheit	
raw chicken	2 drawer prep unit	41.00 Fahrenheit	
shrimp tempura	2 drawer prep unit	40.00 Fahrenheit	
raw beef	4 drawer undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hummus	2 door prep unit	41.00 Fahrenheit	
shredded cheese	4 drawer undercounter refrigerator	45.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	

Overall Comments:

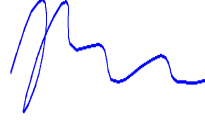
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/10/2024**. 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: PATRICK LEE
GENERAL MANAGER

Signed On: November 26, 2024