

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 FA0200858 - TLT & GRILL		Site Address 20371 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/14/2026	
Program PR0304086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TLT & GRILL		Inspection Time 19:20 - 21:15
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By CODY CHEN	FSC Xiaosong Tang 01/29/2029		

Placard Color & Score
YELLOW
60

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		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		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		
K15 Food obtained from approved source		X		X			
K16 Compliance with shell stock tags, condition, display		X		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	X
K27 Food separated and protected	X	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		
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	X	
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:

Paper towel dispenser in the kitchen was found to be empty. [corrective action] Keep paper towel dispenser stocked. [corrective action] Dispenser was refilled at time of inspection.

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

Inspector Observations:

A pot of pork soup was found to be stored under the counter at the cook line. Soup was stored there since yesterday. [corrective action] Soup must be kept hot at 135F or above or rapidly cooled down and kept cold at 41F or below. [correction] Employee poured soup down the 3-compartment sink.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Five packages of duck blood were found in a reach-in refrigerator (unplugged, used as dry storage). The product is an unapproved food product, per USDA FSIS. [corrective action] Do not move or sell the product until further notice. The packages of duck blood were impounded during time of this inspection (ID# RC20260314)

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed oysters in the reach-in freezer. Employees were not able to provide shell stock tags. [corrective action] Keep tags on site for at least 90 days. Tags must be filed in chronological order after each batch is sold. [correction] Employee discarded the oysters and denatured with bleach.

Minor Violations

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

Inspector Observations:

Observed two ducks thawing in the food preparation sink. [corrective action] Thaw food under refrigeration, under cold running water in the food preparation sink, or as part of the cooking process. [correction] Ducks were placed the reach-in refrigerator.

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:

Observed employee spraying dishes with the sprayer while an open tray of fish was on the 3-compartment sink drain board. [corrective action] Do not store any food near the ware washing area to prevent possible cross contamination. [correction] Tray of fish was removed and placed in the refrigerator.

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

Inspector Observations:

Chlorine sanitizer from the dishwasher measured > 200 ppm. [corrective action] Repair the dishwasher so that equipment/utensils can be sanitized with a final chlorine rinse of 50 ppm.

Note: Employee was instructed to not use the dishwasher until it is repaired. Chlorine sanitizer was set up in the 3-compartment sink (3 caps of bleach to 1/2 basin of water). Reviewed ware washing procedure with employee.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

Observed drain line for the ice machine extend into the floor sink. [corrective action] The ice machine must drain indirectly into the floor sink. Provide an air gap, at least 1 inch above the rim of the floor sink. Ice machine may have to be raised higher and drain line may have to be changed to a rigid line, such as PVC or copper.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef skewer (cook temp)	from the grill	170.00 Fahrenheit	
warm water	restgroom	100.00 Fahrenheit	
shell egg	undercounter cooler	33.00 Fahrenheit	
shrimp skewer	2-door reach-in freezer	18.00 Fahrenheit	
hot dog	2-door reach-in cooler	40.00 Fahrenheit	
chlroine sanitizer	dishwasher	200.00 PPM	
shucked oyster	2-door reach-in freezer	16.00 Fahrenheit	
hot water	3-compartment sink	122.00 Fahrenheit	
hot water	prep sink	122.00 Fahrenheit	
tofu	prep unit	38.00 Fahrenheit	

Overall Comments:

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 **3/28/2026**. 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: Cody Chen
Employee

Signed On: March 14, 2026