

# 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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 04/28/2026	
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 02 VALLEY CORPORATION		Inspection Time 14:20 - 16:10
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By VIVIAN	FSC Not Available	

Placard Color & Score
<b>RED</b>
<b>41</b>

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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
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	X	
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		
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	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0269922 - 02 VALLEY	Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 04/28/2026
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 02 VALLEY CORPORATION	Inspection Time 14:20 - 16:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Employee observed changing task from handling raw meat, cleaning, and back to food handling without washing their hands. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to handling food.*  
**[COS]** *Employee stopped and asked to properly wash their hands.*

Follow-up By  
04/30/2026

**Employee observed washing hands while still wearing disposable gloves. [CA] Proper handwashing shall be conducted prior to putting on dispoable gloves.**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Only handwash sink located in the back prep area was unobstructed and not accessible. [CA] All handwash sinks shall be kept unobstructed and easily accessible when operating to allow employees to readily wash their hands when required.*  
**[COS]** *Employee removed items obstructing the sink.*

Follow-up By  
04/30/2026

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

**Inspector Observations:** *Potentially hazardous foods measured at improper holding temperatures. Minced pork at the back of the kitchen is measured at 70F. Raw chicken and cooked beef inside the drawer cooler is measured at 53F. Per employee, the minced pork has been put for all day but the raw chicken and cooked beef were refilled in the drawer cooler within the last two hours. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F.*  
**[COS]** *The minced pork was discarded into the trash by employee. The raw chicken and raw beef were relocated into the walk-in cooler.*

Follow-up By  
04/30/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Potentially hazardous foods, fried chicken, are subject to time but are not properly time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked for a maximum of 4 hours where it shall be discarded if not used/served.*  
**[COS]** *Employee time-marked the food.*

Follow-up By  
04/30/2026

K14 - 8 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:** *Employee observed washing utensils and equipment at the food prep sink and did not complete the sanitizing step.*  
**[CA]** *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*  
**[COS]** *Employee completed the sanitizing step for the utensils at the three compartment sink with chlorine sanitizer.*

Follow-up By  
04/30/2026

**Minor violation:**

**White and green mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Lack of hot water in the facility. Water temperature measured at 69F from the three compartment sink.*  
**[CA]** *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout*

Follow-up By  
04/30/2026

# OFFICIAL INSPECTION REPORT

Facility FA0269922 - 02 VALLEY	Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 04/28/2026
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 02 VALLEY CORPORATION	Inspection Time 14:20 - 16:10

**facility except at handwash sinks where it shall reach a minimum of 100F.**

**Facility shall immediate cease and desist all food operations.**

## **Minor Violations**

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

**Inspector Observations: Food safety certificate for manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.**

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

**Inspector Observations: Potentially hazardous observed thawing in food temperature at the back prep area. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Open foods observed stored on the drain board of the three compartment sink while employee was washing utensils. [CA] Food shall be stored in a location and manner where it shall be protected from contamination.**

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: 1) Ambient temperature of drawer cooler is measured at 58F. [CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.**

**2) Gasket on drawer cooler door is in disrepair. [CA] Replace gasket on refrigeration unit and maintain in good repair.**

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: Knives observed stored with it's blade in an unclean location. Knives observed in soiled knife holder and in crevice behind the three compartment sink. [CA] Food contact surface of utensils shall be stored in a location that is clean and sanitized. Remove knives to be properly washed, rinsed, and sanitized before use.**

## **Performance-Based Inspection Questions**

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269922 - 02 VALLEY	<b>Site Address</b> 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	<b>Inspection Date</b> 04/28/2026
<b>Program</b> PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> 02 VALLEY CORPORATION	<b>Inspection Time</b> 14:20 - 16:10

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Handwash sink	62.00 Fahrenheit	
Cooked beef	Drawer cooler	54.00 Fahrenheit	
Milk	Food prep unit	38.00 Fahrenheit	
Yogurt	Food prep unit	37.00 Fahrenheit	
Tofu	Hot holding	140.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Boiled egg	Hot holding	140.00 Fahrenheit	
Cooked veggies	Hot holding	138.00 Fahrenheit	
Tofu	Walk-in cooler	35.00 Fahrenheit	
Rice	Hot holding	155.00 Fahrenheit	
Minced pork	Prep table	70.00 Fahrenheit	
Cooked calamari	Cooked	150.00 Fahrenheit	
Pork belly	Hot holding	150.00 Fahrenheit	
Water	Three compartment sink	69.00 Fahrenheit	
Raw chicken	Drawer cooler	53.00 Fahrenheit	
Pork	Hot holding	145.00 Fahrenheit	
Raw chicken	Walk-in cooler	34.00 Fahrenheit	

## Overall Comments:

***Facility is closed due to being unable to provide adequate hot water.***

***Facility shall immediate cease and desist all food operations until violation is corrected.***

***Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.***

***\*\*\* If replacing water heater is required, it shall be replaced with the same size and model number. Replacement with a different until will require submittal to this department's plan check for review including all applicable fees.***

***Existing water heater size: 75 gallons***

***Brand: Rheem***

***Model: Not visible at time of inspection***

***\*\*\*If a subsequent follow-up inspection is required, it will be billed \$282/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$564/hour, minimum two hours, during non business hours and subject to availability of an inspector.***

***\*\*\* The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.***

***\*\*\* A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors.***

***Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

***Initial***

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269922 - 02 VALLEY	<b>Site Address</b> 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	<b>Inspection Date</b> 04/28/2026
<b>Program</b> PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> 02 VALLEY CORPORATION	<b>Inspection Time</b> 14:20 - 16:10

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/12/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Vivian  
PIC  
**Signed On:** April 28, 2026