

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 FA0254976 - PARKVIEW KITCHEN & SPIRITS - RESTAURANT		Site Address 10050 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 02/21/2025		Placard Color & Score GREEN 82		
Program PR0372181 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CUPERTINO LESSEE, LLC		Inspection Time 08:00 - 09:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By DANIELLE NISHIJIMA				FSC Kevin Michel 05/19/26

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		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		
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		X
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

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: Chlorine sanitizer for the dishwasher in the kitchen was measured at 0 ppm. The container of sanitizer solution was observed to be empty. After the container was replaced/refilled - the dishwasher still failed to dispense any measurable chlorine sanitizer after multiple cycles. [CA] Ensure that all food contact equipment and utensils are properly cleaned and sanitized. Chlorine sanitizer for dishwasher shall be maintained at 50 ppm.

[SA] Employees shall accomplish the sanitizing step using the three compartment sink with quat sanitizer from dispenser.

Minor Violations

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

Inspector Observations: 1) Raw shell eggs in the food prep unit inserts are over stacked where the top layers are measured at 48F.

2) Cooked sausages inside the warmer were measured at 131F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility allows consumers to order eggs that are made to order including undercooked/runny. A consumer advisory for raw or undercooked foods is not available on the breakfast menu.

[CA] Provide consumer warning for the sale of raw or undercooked foods.

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: Knife that is chipped at the tip of the blade is observed held on magnetic holder next to the food prep sink. [CA] Remove and replace food contact equipment or utensils that are damaged.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping towels used, reused, and stored on food prep surfaces along the cook line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Raw pork	Drawer cooler at far end of cook line	41.00 Fahrenheit	
Raw beef	Drawer cooler at far end of cook line	40.00 Fahrenheit	
sausages	Hot holding warmer	131.00 Fahrenheit	
Liquid eggs	Food prep unit insert near start of cook line	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Cheese	Prep unit insert near center of cook line	41.00 Fahrenheit	
Noodles	Drawer cooler near center of cook line	41.00 Fahrenheit	
Raw beef patty	Drawer cooler at far end of cook line	41.00 Fahrenheit	
Raw chicken	Drawer cooler at far end of cook line	41.00 Fahrenheit	
Rice	Hot holding warmer	174.00 Fahrenheit	
Raw shell eggs	Food prep unit insert near start of cook line	48.00 Fahrenheit	
Diced tomatoes	Food prep unit insert near start of cook line	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Raw salmon	Drawer cooler at far end of cook line	41.00 Fahrenheit	
Noodles	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Carnitas	Walk-in cooler	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	

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 **3/7/2025**. 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: Danielle Nishijima
Manager

Signed On: February 21, 2025