

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 FA0240302 - XIAOMAN RICEBURRITO		Site Address 573 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/08/2025	
Program PR0340370 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RICEBURRITO TECH INC		Inspection Time 10:40 - 12:50
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By TAO	FSC TAO LIU 4/11/2029		

Placard Color & Score
GREEN
78

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						
K06 Adequate handwash facilities supplied, accessible			X				
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		
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	X	
K30 Food storage: food storage containers identified	X	
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	X	
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

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

Inspector Observations: Measured burrito at 80F in hot box, boiled eggs at 70F stored on counter, rice at 120F under heat lamp and cooked pickled radish at 67F on counter.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Per PIC, all the PhFs were cooked or brought out from refrigerator within last 1 hour. PIC provided stickers with time to ensure PHFs are used within 4 hours from when it was taken out of temperature control or discarded if there are any leftovers at the end of 4 hours.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at hand wash sink near three compartment sink. Observed a paper towel roll on storage rack nearby. Per PIC, dispenser is not working.

[CA] Provide single use paper towels in dispensers at all times. Repair or replace the dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed marinated boiled eggs cooling in deep plastic containers on counter.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient.**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

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

Inspector Observations: Observed Raid spray in restroom.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed multiple food containers and boxes stored directly on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Lack of lighting in walk in cooler that is used as dry storage room.

[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

Inspector Observations: Observed accumulation of food debris on floor in dry storage room near ice machine.

[CA] Clean the floors and maintain in good condition.

Observed perforated ceiling panels over area where non prepackaged food is stored in small storage room.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Burrito	In cambro hot box	80.00 Fahrenheit	
Eggs (boiled)	On counter	70.00 Fahrenheit	
Rice (purple)	Under heat lamp	136.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked pickled raddish	On counter	67.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Rice	Hot holding	165.00 Fahrenheit	
Raw eggs	Two door refrigerator	41.00 Fahrenheit	
Rice (white)	Under heat lamp	120.00 Fahrenheit	
Boiled eggs	Two door refrigerator	41.00 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 7/22/2025. 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: TAO LIU
MANAGER

Signed On: July 08, 2025