

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 FA0200577 - RED HOT WOK		Site Address 10074 E ESTATES AV, CUPERTINO, CA 95014		Inspection Date 06/26/2025		Placard Color & Score GREEN 70		
Program PR0300439 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUSDOW INC		Inspection Time 11:50 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By BOA				FSC Xu Yi Li 7/8/26

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	X			
K06	Adequate handwash facilities supplied, accessible	X						
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							
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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 dead and 1 live American cockroach observed on glue trap located by floor sink near the walk-in cooler. [CA] Facility shall be kept free of vermin and vermin debris.

[COS] Operator removed and disposed of the glue trap outside the building.

Did not observed other evidence of vermin infestation within the facility. Observed that gaps and crevices within the facility are sealed with spray foam.

Pest control service report was not available for review at time of inspection. Operator shall provide a copy of service report to the district specialist via email by 7/1/25. Failure to do so or if service report indicates vermin issue - a follow-up inspection may be conducted.

Minor Violations

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

Inspector Observations: Food handler cards for employees are not available for review. [CA] Employees that handles or serves food shall have a valid food handler card available for review within 30 days from their date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees observed returning to the prep line from cleaning outside the back and put on disposable gloves without washing their hands. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to prep food.

[COS] Employees stopped and properly washed their hands

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

Inspector Observations: Potentially hazardous foods inside the walk-in cooler measured at improper cold holding temperatures. Raw pork, raw chicken, raw shrimp, and raw eggs measured at 47-49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Black and pink mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside of the ice machine.

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 raw meats stored above ready-to-eat foods inside the food prep unit and inside the walk-in cooler. [CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.

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

Inspector Observations: Containers and pots of food are stored on the floor inside the walk-in cooler. [CA] Store food a minimum of 6 inches off the floor.

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: Gasket on walk-in cooler door and on the door of food prep unit are in disrepair. [CA] Replace gasket and maintain equipment in good repair.

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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: Observed equipment (pots, pans, meat slicer) and dry foods (cooking wine, onions) stored outside behind and on the side of the facility. [CA] Food and food equipment shall be stored inside the facility where it is protected from contamination. Unused equipment that are no longer necessary to the operation of the facility shall be removed from premise.

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

Inspector Observations: Wiping towels are observed used, reused, and stored on food prep surfaces. [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

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Hot holding	140.00 Fahrenheit	
Raw chicken	Walk-in cooler	48.00 Fahrenheit	
Raw beef	Food prep unit	41.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	40.00 Fahrenheit	
Raw salmon	Walk-in cooler	37.00 Fahrenheit	
Raw pork	Walk-in cooler	49.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Ambient	Walk-in cooler	41.00 Fahrenheit	
Raw pork	Food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Onion soup	Hot holding	155.00 Fahrenheit	
Cooked pork	Hot holding	153.00 Fahrenheit	
Raw beef	Reach-in cooler	40.00 Fahrenheit	
Tofu	Reach-in cooler	41.00 Fahrenheit	
Raw shrimp	Walk-in cooler	48.00 Fahrenheit	
Cooked pork	Food prep unit	41.00 Fahrenheit	
noodles	Reach-in cooler	41.00 Fahrenheit	
Raw shrimp	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw eggs	Walk-in cooler	47.00 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 **7/10/2025**. 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.

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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: Boa
Manager
Signed On: June 26, 2025