

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 01/23/2025
Program PR0300439 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUSDOW INC	Inspection Time 13:45 - 14:10
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By BOA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: The designated handwash sink located in the kitchen was obstructed and not accessible as equipment was stored over the sink and in the basin of the sink. [CA] Handwash sink shall be kept unobstructed and readily accessible at all times to allow employees to easily and properly wash their hands when required.

[COS] Employee removed all items obstructing the sink.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Raw fish	Food prep unit insert	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Boiled egg with pork	Hot holding	150.00 Fahrenheit	
Cooked beef	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked beef	Reach-in of food prep unit	41.00 Fahrenheit	
Bamboo	Food prep unit insert	41.00 Fahrenheit	
raw beef	Food prep unit insert	41.00 Fahrenheit	
Tofu	Reach-in of food prep unit	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Cooked vegetables	Hot holding	148.00 Fahrenheit	
Mushrooms	Reach-in of food prep unit	38.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0156114.

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 **2/6/2025**. 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 Chen
Person in Charge

Signed On: January 23, 2025