

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 FA0263994 - HI POT		Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 04/17/2025		Placard Color & Score GREEN 70		
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HI POT LLC		Inspection Time 15:25 - 17:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JUN TAO				FSC JUN TAO 02/24/2026

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						S
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	X	
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	X	
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	X	
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: *In the kitchen area, on the counter-top, measured beef stomach at 60F and marinated fish at 60F. In the kitchen area, in the 3 door prep unit, stored on top of the insert containers in the insert prep top, measured sliced beef at 49F, sliced pork at 48F, cooked pork ribs at 51F, quail eggs at 46F. Per operator, food items stored in the 3 door prep unit for about 1.5 hours, and beef stomach and marinated fish stored on the counter-top for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved containers of sliced beef, sliced pork, cooked pork ribs, beef stomach, and marinated fish to nearby refrigeration to facilitate proper holding temperatures. Operator added ice to container of quail eggs quail eggs to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *Observed employees enter the kitchen area without washing hands first. [CA] Ensure when entering into the kitchen area that hands are first washed with warm water, hand soap, and paper towels at the handwash station. [COS] Operator instructed and washed hands at the handwash station using warm water, hand soap, and paper towels.*

K14 - 3 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: *In the kitchen area, on the counter-top, observed uncleaned platters and bowls with raw meat debris stored. [CA] Ensure all equipment and utensils are properly cleaned and then sanitized using applicable sanitizer.*

At the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer in the warewash machine is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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

Inspector Observations: *In the kitchen area, observed raw lamb thawing at 35F on the counter-top, and raw chicken thawing in the 3 compartment sink at 37F. [CA] Ensure potentially hazardous foods are thawed using one of the following methods: in refrigeration; under adequately pressurized cold running water; in the microwave followed by immediate preparation; or as a part of the cooking process.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *In the kitchen area storage areas, observed accumulation of grease on refrigeration handles, shelving, and other non-food contact surfaces. [CA] Ensure all non-food contact surfaces are regularly cleaned and maintained to prevent possible cross 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: *Observed use of cardboard to line shelving and walls behind counter-tops. Observed cardboard used for storage of equipment on storage racks. [CA] Discontinue use of cardboard within the facility. Use only approved, smooth, durable, and easily cleanable materials within the facility.*

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 knives stored in the crevice between walls and tables. Observed excessive accumulation on knives. [CA] Ensure equipment and utensils are properly stored and in a manner that prevents possible contamination.*

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

Inspector Observations: *In the kitchen area, outside of the right end of the hood, observed a small two burner stove stored. [CA] Ensure only approved equipment is stored and used within the facility. All cooking equipment shall be stored underneath the hood with a 6 inch overhang on each side.*

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

Inspector Observations: *In the kitchen area, observed used wiping cloths stored on the counter-top. [CA] Ensure used wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *At the front of the facility, observed front door is propped open. At the back exit, observed door was kept open. [CA] Ensure doors into the facility are kept closed to prevent an entrance for vermin.*

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 grease and food debris on floors and walls within the facility. [CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	3 compartment sink	37.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
beef stomach and marinated fish	counter-top	60.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw chicken wings/drumettes	2 door reach in freezer	5.00 Fahrenheit	
chlorine sanitizer	warewash machine	10.00 PPM	
sliced beef, sliced pork, cooked pork ribs, and quail eggs	above insert prep top of 3 door prep unit	60.00 Fahrenheit	Measured between 46F and 60F.
beef tripe	walk-in refrigerator	40.00 Fahrenheit	
raw lamb	counter-top	35.00 Fahrenheit	
raw pork	walk-in refrigerator	40.00 Fahrenheit	
raw chicken	2 door reach in freezer	5.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	45.00 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 **5/1/2025**. 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: JUN TAO
MANAGER
Signed On: April 17, 2025