

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 01/27/2025
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HI POT LLC	Inspection Time 15:30 - 15:45
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By JUN TAO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured cook french fries (potatoes) at 56 F within a bowl at the cook line. PIC stated that the french fries were cooked at opening (11am) and are discarded following the lunch service (2:30pm).

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

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] French fries were voluntarily condemned and discarded at the time of inspection.

If facility intends to hold french fries at room temperature, Time as a Public Health control procedures shall be submitted to and approved by this department prior to doing so.

Minor Violations

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

Inspector Observations: Frozen raw pork, fish and beef thawing at room temperature on the preparation counter (measured less than 32 F). PIC stated that the items were removed from the freezer 1 - 2 hours prior.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 beef and raw shell eggs stored above ready to eat vegetables within the walk in refrigerator. **[CA]** All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Measured quat sanitizer at greater than 400 ppm with a spray bottle used to sanitize large pots at the three compartment sink (not currently in use). Spray bottle lacked labeling information.

[CA] The sanitizing solution shall be of an approved concentration 200 ppm - quaternary ammonium.

Chemicals once removed from original container shall be labeled with common name.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
tofu	prep fridge	37.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
raw beef	walk in fridge	39.00 Fahrenheit	
quat sanitizer	bottle	400.00 PPM	greater than
potato french fries	prep counter	56.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
hot water	3 comp, 2 comp sinks	120.00 Fahrenheit	

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Overall Comments:

Conducted in conjunction with CO0156148.

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 **2/10/2025**. 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.

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
PIC
Signed On: January 27, 2025