

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 FA0202538 - SUPER POTATO		Site Address 177 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 03/04/2025		Placard Color & Score GREEN 80		
Program PR0307623 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZHIYU LU & LINYAN LIU		Inspection Time 12:10 - 13:25			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DONG				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
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		N
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

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

Inspector Observations:

1. MAJOR. Quail eggs in the metal container next to the 2 door prep cooler was measured at 87 degrees Fahrenheit. Per employee, the quail eggs are poured out from the cans at 10:30 AM and are boiled with soy sauce and placed into the container.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

[Suitable Alternative] Employee will discard the remaining quail eggs by 2:30 PM.

2. MAJOR. Potato noodles in plastic containers on the metal shelf next to the walk-in cooler were measured at 62 degrees Fahrenheit. Per employee, the noodles are cooling before portioning into smaller containers.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

[Suitable Alternative] Employee will start portioning the noodles into smaller containers.

3. Raw shell eggs were measured at 49 degrees Fahrenheit, pork hock was measured at 49 degrees Fahrenheit, and beef was measured at 46 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

1. Food Safety Certification not available for review.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Some employees do not have their Food Handler's Card.

[Corrective Action] Ensure every employee have their Food Handler's Card.

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, 114125(b), 114141

Inspector Observations:

Pink mold like substance observed on the black portion inside the ice machine. The mold was not in direct contact with the ice.

[Corrective Action] Ensure ice machine is regularly cleaned and sanitized.

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

Inspector Observations:

Bulk containers containing white substance in the dry storage room not labeled.

[Corrective Action] Label the containers of the contents.

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

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

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

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Inspector Observations:

1. Bowl used as a scoop in the ice machine.

[Corrective Action] Use a scoop with a handle.

2. Handle of the ice scoop in the ice container at the drinks station observed in direct contact with the ice.

[Corrective Action] Store scoop so that handle does not touch ice.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
beef	metal container on work table	46.00 Fahrenheit	
hot water	3 compartment sink	170.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
meat	3 door display cooler	38.00 Fahrenheit	
quail eggs	metal container	87.00 Fahrenheit	next to 2 door prep cooler
sauce	2 door prep cooler	41.00 Fahrenheit	service area
chicken	2 door undercounter cooler	41.00 Fahrenheit	
hot water	handwash sink	153.00 Fahrenheit	
potato noodles	metal shelf	62.00 Fahrenheit	next to walk-in cooler
hot dogs, shrimp	single door prep cooler	36.00 Fahrenheit	
raw shell eggs	metal shelf	49.00 Fahrenheit	at cookline
tofu puff, raw shell eggs, meat	walk-in cooler	33.00 Fahrenheit	
pork hock, sausage	hot holding unit	140.00 Fahrenheit	
shrimp	2 door undercounter cooler	39.00 Fahrenheit	at cookline
duck	cookline	117.00 Fahrenheit	cooling
pork hock	cooling rack	49.00 Fahrenheit	taken out from refrigeration at 10:30 AM
milk	2 door prep cooler	38.00 Fahrenheit	drinks station

Overall Comments:

A routine inspection was conducted in conjunction with a foodborne illness investigation.

Observed self-service refrigeration in the customer eating area not in use. Per operator, the self-service refrigeration unit may be used for customer self-service of meat and vegetables. Contact the Plan Check Program at this department for approval.

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 **3/18/2025**. 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: AC Han
Operator
Signed On: March 04, 2025