

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212530 - ONE BOWL WONDER		Site Address 4300 GREAT AMERICA PY 108, SANTA CLARA, CA 95051		Inspection Date 04/27/2026	
Program PR0303814 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZHU TASTE CAPITAL INC		Inspection Time 12:45 - 15:20
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By HUGO GUO	FSC		

Placard Color & Score
GREEN
88

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						
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		
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		
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) Broth next to cookline measured to be 127F. Per operator broth was done cooking about 1 hour prior and placed next to cookline for when other pot runs out.

Follow-up By
04/30/2026

2) Grab n go meat cooler measured to have:

- Fish balls at 65F
- Tofu skins at 56F
- Shrimp at 50F
- Squid at 57F
- Tentacles at 55F
- Fish at 56F
- Fried tofu at 57F
- Spam at 66F

**PHFs on the bottom of grab n go cooler measured to be within temperature(see measured violations)
Cooler internal thermometer read -15F, ambient temperature in reach in portion of cooler was 56F. Coils observed to be frozen over.
Per operator cooler was stocked 1.5 hours prior for opening at the earliest and cooler doors were taken off for easier access.**

3) Grab n go veggie cooler measured to have:

- Quail eggs at 61F
- Cooked green stems at 64F
- Seaweed at 63F

**Per operator all items were stocked about 1.5 hours prior.
PHFs on the bottom of grab n go cooler measured to be within temperature(see measured violations).**

MINOR:

4) Coconut cream sauce and soup based observed to be on or under counter by cookline. Sauce measured to be 52F and soup based measured to be 63F. Per operator items were placed out 1.5 hours prior during opening.

[CA] PHFs will be kept at 41F and below for cold holding OR at 135F and above for hot holding.

[COS]

1) Broth was reheated and returned to stove to be kept hot. Facility will use bigger pot to keep all broth hot and no longer keep broth without temperature control.

2) Ice was added to all PHFs in cooler not directly on bottom cold plate of cooler. Keep doors on cooler to prevent icing of coils. Facility shall repair cooler and ensure cooler and maintain PHFs at 41F and below.

3)PHFs were moved from upper shelves of this grab n go cooler and swapped with non PHFs in bottom shelves such that PHFs are in direct contact with cold plate. Quail eggs, cooked seaweeds, and cooked green stems were moved to the bottom. Fried dough, raw taro, and dried noodles were moved to the upper shelves where food did not reach temperature.

4)Coconut cream sauce was placed in cooler. Soup base will be held on Time as a Public Health Control(TPHC). TPHC operator procedures will be sent to operator and shall be filled out by next follow up inspection. Soup base may be kept out of temperature for up to 4 hours and SHALL discarded at the end of 4 hours if not consumed and SHALL NOT be returned to temperature control. Operator added time label to soup base

Minor Violations

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

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Inspector Observations: Food observed to be thawing for use at slicer and for marinating at room temperature. [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.

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: Rice scoops observed to be kept in well of standing water. [CA] Keep scoops inside temperature control unit with food or clean rinse and sanitize every 4 hours if stored at room temperature.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked noodles	Walk in cooler	40.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Pork	Meat grab n go cooler (bottom shelf)	38.00 Fahrenheit	
Spam	Walk in cooler	39.00 Fahrenheit	
Chlorine	under the counter cooler	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rice cooker	By register	149.00 Fahrenheit	
Raw fish	Thawing	15.00 Fahrenheit	Per operator fresh shipment
Cooked rice cake	Vegetable grab n go cooler (bottom shelf)	39.00 Fahrenheit	
Raw tripe	Thawing	12.00 Fahrenheit	Per operator fresh shipment
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw pork bones	Thawing	31.00 Fahrenheit	
Cooked bean noodles	Vegetable grab n go cooler (bottom shelf)	39.00 Fahrenheit	
Rice cooker	Pick up counter	167.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Beef	Meat grab n go cooler (bottom shelf)	38.00 Fahrenheit	
Raw chicken	Thawing	45.00 Fahrenheit	
Block of raw pork	Thawing	28.00 Fahrenheit	
Chicken	Meat grab n go cooler (bottom shelf)	39.00 Fahrenheit	

Overall Comments:

NOTE: Facility cooks and cools one vegetable item.

Facility is currently exempt from FSC requirement. Facility has 60 days to provide valid FSC for facility.

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 **5/11/2026**. 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

Hugo

Received By: Hugo Guo
Manager

Signed On: April 27, 2026