

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 03/18/2024	
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HI POT LLC		Inspection Time 13:00 - 14:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By JUN TAO	FSC Jun Tao 2/24/26		

Placard Color & Score
GREEN
75

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible			X	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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
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	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		
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: Potentially hazardous foods measured at improper cold holding temperatures inside the food prep unit. The food are stored on top of the inserts. Cooked chicken (50F), cooked fish (63F), raw beef (48F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [SA] Per employee the food were prepared at 10:30am to 11am and shall be discarded by 2:30 if not used.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Single-use paper towels are not stored inside of dispenser located at the handwash sink in the kitchen. [CA] Single-use paper towels for handwash sink shall be stored inside of dispenser to protect it from contamination. [COS] Employee move the paper towels into the dispenser.

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: 1) Inside the walk-in cooler, raw meats were stored above ready-to-eat foods. [CA] Raw food items shall be stored below or separate from ready-to-eat foods. Raw food items shall also be stored in order of it's minimum internal cooking temperatures (i.e raw chicken below raw beef).

2) Uncovered pots of sauces are stored on the floor directly next to the handwash sink. [CA] Food shall be stored in a manner where it is protected and not likely to be contaminated (i.e splashing from handwash sink)

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

Inspector Observations: Multiple spray bottles in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: Containers of food are stored on the floor inside of the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination and to allow adequate space for ease of frequent cleaning.

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: Cardboard is reused in line shelves by the walk-in cooler, by the three compartment sink, and storage shelves across from the cook line. Cardboard has visible debris from food and oils. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

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

Inspector Observations: 1) Hood filters are not properly installed leaving opened gaps above the wok station. [CA] Hood filters shall be properly installed to capture grease, steam, and vapors.

2) Missing light cover on light fixture above food in the dry storage room. [CA] Provide cover for light fixture above food storage.

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

Inspector Observations: Wiping towels are used, reused, and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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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: *Back door was kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Fish ball	Food prep unit reach-in	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Chicken	Food prep unit	50.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell egg	Reach-in cooler	41.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Raw shrimp	Food prep unit insert	41.00 Fahrenheit	
Sausage	Upright reach-in cooler	40.00 Fahrenheit	
Tripe	Walk-in cooler	38.00 Fahrenheit	
Raw fish	Upright reach-in cooler	39.00 Fahrenheit	
Tofu	Food prep unit reach-in	41.00 Fahrenheit	
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Fish cake	Food prep unit insert	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Sausage	Food prep unit insert	41.00 Fahrenheit	
Fish	Food prep unit	63.00 Fahrenheit	
Raw pork	Food prep unit insert	40.00 Fahrenheit	
Pork	Cooked	184.00 Fahrenheit	
Tofu	Reach-in cooler	41.00 Fahrenheit	
Raw beef	Food prep unit	48.00 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 **4/1/2024**. 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
Manager

Signed On: March 18, 2024