

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 FA0214208 - SEAPOT		Site Address 740 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 08/20/2026		Placard Color & Score GREEN 77		
Program PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name XIAO LONG KAN INC		Inspection Time 11:30 - 13:30			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By VU				FSC XIAO HANG CHEN 3/27/2028

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						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						S
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214208 - SEAPOT	Site Address 740 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 08/20/2026
Program PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name XIAO LONG KAN INC	Inspection Time 11:30 - 13:30
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: *PHFs measured at improper holding temperatures above 50F: held in the prep refrigerator by the cookline for less than 2h : raw steak, raw pork, top inserts observed overfilled.*

Held in the soup prep refrigerator for less than 2h: different types of sauces measured above 50F.

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

[COS] *PIC was directed to use smaller portions only and store in a different refrigeration unit for rapid cooling. PIC also put a time marking to discard sauces within 4 hours of removal from temperature control.*

Minor Violations

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

Inspector Observations: *Employee's food handler cards expired.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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: *Utensil surface in high temp dishwasher measured at 147F.*

[CA] *Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Numerous flies observed in the dry storage room.*

[CA] *Facility shall be free of flies.*

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

Inspector Observations: *Accumulation of dust on walk-in cooler fan.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Ambient temperature at prep table by the cookline measured at 53F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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

Inspector Observations: *Wet wiping cloths stored on counters without sanitizer.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0214208 - SEAPOT	Site Address 740 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 08/20/2026
Program PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name XIAO LONG KAN INC	Inspection Time 11:30 - 13:30

Measured Observations

Item	Location	Measurement	Comments
cream	prep refrigerator	53.00 Fahrenheit	
raw steak	walk in	40.00 Fahrenheit	
orange juice	undercounter refrigerator (bar)	31.00 Fahrenheit	
sausages	prep refrigerator	32.00 Fahrenheit	
pork	prep refrigerator	47.00 Fahrenheit	
steak	chest freezer	0.80 Fahrenheit	
utensil surface	high temp dishwasher	147.00 Fahrenheit	
raw chell eggs, raw fish	2-door refrigerator (dining area)	41.00 Fahrenheit	
bean sprouts	prep refrigerator	36.00 Fahrenheit	
fish balls	prep refrigerator	29.00 Fahrenheit	
chlorine	3-comp sink	100.00 PPM	
ambient	freezer	0.00 Fahrenheit	
water	restroom hand sinks	100.00 Fahrenheit	
shrimp	pep refrigerator	41.00 Fahrenheit	
pig feet, fish	prep refrigerator	53.00 Fahrenheit	
water	kitchen hand sinks	100.00 Fahrenheit	
steak	upright freezer	-1.00 Fahrenheit	
eggs	prep refrigerator	38.00 Fahrenheit	
raw meat	walk-in	37.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
tart	undercounter refrigerator	40.00 Fahrenheit	
steak	prep refrigerator	46.00 Fahrenheit	

Overall Comments:

CO0160511

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 **9/3/2026**. 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.

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: Vu
Manager
Signed On: August 20, 2026