

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 FA0251295 - XPP CLAYPOT		Site Address 20950 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/03/2026		Placard Color & Score YELLOW 64		
Program PR0365150 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHENG DU LAO ZAO INC		Inspection Time 11:45 - 14:25			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By IRIS				FSC Caihong Yu 11/21/2030

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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						N
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		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
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	X	
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	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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at hand wash sink.

[CA] Provide single use paper towels at all times.

[COS] Paper towels provided.

Follow-up By
03/10/2026

Big pot with food waste store in front of hand wash sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Pot moved away from the hand wash sink.

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

Inspector Observations: Measured meat balls at 121 F stored on shelf behind burner unit. Per PIC, it was prepared less than 30 min ago.

Measured bean sprouts at at 56F on food prep sink drainboard.

Measured fried meat at 50F and fried potato at 60F near prep unit.

Per PIC, all these items were taken out of walk in cooler less than 1 hour ago.

Follow-up By
03/10/2026

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

[COS] PIC started timer for all the PHFs and added ice to bean sprouts container.

TPHC form was already completed by the facility. They did not start following it yet. Discussed with facility about TPHC guidelines.

Minor Violations

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

Inspector Observations: Lack of food handler cards for employees in the facility.

[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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured tripe in small plates at 47 F covered in a plastic wrap. Per PIC, it was cooked less than 2 hours ago and it stored to cool down.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Follow-up By
03/10/2026

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 multiple food buckets and containers stored on floor in kitchen and walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Follow-up By
03/10/2026

Observed bulk food container and packaged food containers stored in storage shed outside the facility.

Per Plan Check approval, the storage shall only be used to store paper goods in its original packaging. Referred owner to the plan check letter.

[CA] Remove food items from the storage unit and stored with in the approved facility.

Observed eggs stored above produce in walk in cooler.

[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.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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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: Observed walk in cooler door in disrepair from the bottom side.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Repair the door.

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: Observed multiple soy sauce buckets being reused to store other food items.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

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

Inspector Observations: Wiping cloth stored 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).

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: Mops are stored on floor in small storage room or outside.

[CA] Mop rack or other devices shall be made available to hang and store cleaning tools.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 8 burner range has been installed in the facility in place of approve 4 burner range and new 2 burner range is also installed.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Submit plans no later than 3/6/2026 at 2 PM to obtain approval or the equipment may be impounded.

Follow-up By 03/06/2026
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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Meat	Freezer	10.00 Fahrenheit	
Bean sprouts	Prep unit	40.00 Fahrenheit	
Beans	Walk in cooler	36.00 Fahrenheit	
Tripe	Walk in cooler	47.00 Fahrenheit	cooling
Ham	Prep unit	40.00 Fahrenheit	
Intestines	Hot holding unit	153.00 Fahrenheit	
Sauce	Burner	160.00 Fahrenheit	
Pork	Hot holding unit	140.00 Fahrenheit	
Bean sprouts	On food prep sink drainboard	56.00 Fahrenheit	ice added
Meat balls	On shelf behind burner unit	121.00 Fahrenheit	Timer started for TPHC
Ground meat	Walk in cooler	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	

Overall Comments:

CO0158884

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Follow-up inspection will be conducted on March 10, 2026 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408- 918-3460 to schedule follow-up inspection.

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 **3/17/2026**. 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

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Received By: Caihong Yu
Owner
Signed On: March 03, 2026