

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 FA0250815 - TOFU PLUS		Site Address 10971 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 12/08/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>		
Program PR0364042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ELISSA LEE		Inspection Time 11:00 - 12:30			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By YU JIN LEE				FSC Yu Jin Lee 12/11/2026

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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						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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Lack of food handler cards for some 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.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured kimchi at 46F in small prep unit at the end of the cookline. PIC mentioned kimchi was stored in the unit this morning and the top prep unit was kept open. PIC closed the lid to maintain temperatures.*

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

Fried noodles with seaweed stored on counter above prep unit in front area measured at 80F. Per PIC, it was fried at 10 AM.

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

[COS] *PIC used TPHC method to stored food item.*

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

Inspector Observations: *Measured portions of cooked pork stored in bags at 120F in single door refrigerator. Ambient temperature of the unit measured at 49F.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:*

- 1) Placing the food in shallow pans*
- 2) Separating the food into thinner or smaller portions.*
- 3) Using rapid cooling equipment (Ex. blast chiller)*
- 4) Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) Adding ice as an ingredient.*
- 6) Using ice paddles*
- 7) Using an ice bath and stirring frequently*
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[COS] *PIC took out the tray with pork bags, opened all the bags to properly cool before storing in the refrigerator.*

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: **Repeat violation*

Eggs stored above ready to eat food 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.*

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

Inspector Observations: *Bulk food items in the hallway storage are stored without lids.*

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

Observed containers stored on floor in storage areas.

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

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Measured ambient temperature of refrigerator with glass door at 49F.

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

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 a cup with handle stored in soy sauce container.

[CA] Use a scoop with a handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometer in some refrigerators.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Repeat violation

Observed bulk food stored in back hallway.

[CA] Per permit condition, no food shall be stored in back hallway. Discontinue storing food items in the back hallway. Use storage area inside the facility to store items.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Cooked seafood pancake	On burner	160.00 Fahrenheit	
Cooked pork and vegetable mix for dumpling	Walk in cooler	41.00 Fahrenheit	
Raw beef, pork	Walk in freezer	5.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Cooked eggs	Under counter refrigerator	76.00 Fahrenheit	Cooling
Beef stew	On burner	180.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Cooked clam and squid mix for seafood pancake	Middle prep unit	41.00 Fahrenheit	
Tofu/Kimchi/mushroom stew	On burner	155.00 Fahrenheit	
BBQ Beef	On grill	160.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked pork	Single door upright refrigerator	120.00 Fahrenheit	Taken out of the refrigerator to cool down
Kimchi (4 different containers)	Prep unit at front	39.00 Fahrenheit	
Kimchi	Prep unit at the end of cookline	46.00 Fahrenheit	PIC mentioned kimchi was stored in the unit this morning and the top prep unit was kept open. PIC closed the lid to maintain temperatures.
Cooked pork, beef	Middle prep unit	40.00 Fahrenheit	

Overall Comments:

CO0153899

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 **12/22/2023**. 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



Received By: Yu Jin Lee
Owner
Signed On: December 08, 2023