

**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**

<b>Facility</b> FA0269922 - 02 VALLEY		<b>Site Address</b> 19058 STEVENS CREEK BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 04/20/2021	
<b>Program</b> PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> 02 VALLEY CORPORATION		<b>Inspection Time</b> 14:40 - 15:55
<b>Inspected By</b> PETER ESTES	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JASMINE LAI	FSC Not Available		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>36</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
K09 Proper cooling methods		X		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		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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	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	X	
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
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: Creamer held at 67F at prep table, cooked chicken held at 78F at cook line. [CA] PHFs shall be held at 41°F or below or at 135°F or above.**

Follow-up By  
04/23/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Boba pearls using Time as a Public Health Control not time marked. [CA] When using TPHC, must time code all food using TPHC (max 4 hours). [COS] Food VC&D at 3:10 pm.**

Follow-up By  
04/23/2021

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed marinating eggs measuring 117F after 2 hours cooling. [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] Food to be used until 5:00 pm and then disposed of in trash.**

Follow-up By  
04/23/2021

K14 - 8 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: 1) Observed dried food on clean containers. [CA] Ensure all food debris is removed from containers when washing. [COS] Containers to be rewashed and sanitized.**

Follow-up By  
04/23/2021

**2) Observed containers being stacked while still wet. [CA] Must completely air dry containers before stacking.**

**3) Sanitizer at 3 compartment sink measured at 200 ppm chlorine. [CA] Provide sanitizer measuring 100 ppm chlorine. [COS] Sink drained and sanitizer redone measuring 100 ppm chlorine.**

### Minor Violations

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

**Inspector Observations: 1) Missing food handler cards. [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.**

**2) No Food Safety Manager Certification at facility. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: No cold water at 3 compartment sink. [CA] Provide hot and cold water at 3 compartment sink.**

Follow-up By  
04/23/2021

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

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**Inspector Observations:** Observed frozen chicken stored on prep table thawing. [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.

**Ensure food is kept in refrigeration until ready to prepare or thaw.**

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) Observed food stored in open containers. [CA] Cover all food with a food grade material.

2) Observed raw chicken stored next to produce and next to other raw meats. [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.

3) Food stored in to-go grocery bags and USPS boxes. [CA] Store food in food grade containers.

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

**Inspector Observations:** 1) Bulk food containers are not labeled. [CA] Label all bulk food containers.

2) Food stored on floor in prep area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

**Inspector Observations:** Observed accumulation of dust on fan guards in walk in refrigerator. [CA] Clean fan guards and remove all dust.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** No chlorine sanitizer test strips at facility. [CA] Provide chlorine sanitizer test strips.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** Observed accumulation of water at bottom of reach in unit in back storage area. [CA] Repair unit and remove all water.

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:** 1) Rice scoop and stirring spoons stored in water measuring 76F. [CA] Store utensils in cold water (at or below 41F), hot water (at or above 135F), or on a clean dry surface with washing and sanitizing every 4 hours.

2) Observed scoops for bulk foods stored in containers with handle touching food. [CA] Store scoops with handles out of food.

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

**Inspector Observations:** Observed accumulation of grease on hood filters. [CA] Clean hood filters and remove all grease.

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

**Inspector Observations:** Observed wiping cloths stored on prep counters. [CA] Store used wet wiping cloths in sanitizer measuring 100 ppm chlorine or 200 ppm quat.

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: Dumpster, compost dumpster, grease receptacle lids left open. [CA] Keep lids closed to prevent pests.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Partial roll of toilet paper stored on shelf in restroom. [CA] Store partial rolls of toilet paper in dispenser at all times.**

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: Observed employee drinks stored in closed water bottles. [CA] Provide cup with secure lid and straw or method of drinking without removing lid.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: 1) Observed cardboard used to line floor at cook line. [CA] Remove cardboard to provide cleanable surface.**

**2) Observed accumulation of dust/grime on ceiling. [CA] Clean and remove all dust/grime.**

**3) Damaged ceiling tile in back storage area. [CA] Repair ceiling tile.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3 compartment	120.00 Fahrenheit	
chlorine (recheck)	3 compartment	100.00 PPM	
walk in	walk in	36.00 Fahrenheit	
raw chicken	walk in	42.00 Fahrenheit	
prep unit	prep	36.00 Fahrenheit	
corn	drawer	40.00 Fahrenheit	
pork	hot hold	150.00 Fahrenheit	
creamer	front prep table	67.00 Fahrenheit	
squid	drawer	36.00 Fahrenheit	
rice	rice cooker	168.00 Fahrenheit	
cooked chicken	cook line	78.00 Fahrenheit	
walk in freezer	walk in	-6.00 Fahrenheit	
boba	front prep table	113.00 Fahrenheit	TPHC
chlorine	3 compartment	200.00 PPM	
marinating eggs	prep	117.00 Fahrenheit	cooling

## Overall Comments:

**Reduced Maximum Capacity Signs are not posted [CA]-Post Reduced Maximum Capacity signs at all entrances to the corresponding "capacity-limited rooms/areas." The signs must be clearly visible to anyone entering the room/area.**

**Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.**

**There are no signs posted to prohibit the entry of persons who have COVID-19 symptoms [CA] Post signs to prohibit entry to the facility of any person who has symptoms of COVID-19.**

**No signs posted informing people that facial coverings are required to enter [CA] Post signage to remind any person in the facility**

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to wear face coverings.

**Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

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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 **5/4/2021**. 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:** Jasmine Lai  
PIC  
**Signed On:** April 20, 2021