

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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 02/12/2025	
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 02 VALLEY CORPORATION		Inspection Time 14:05 - 15:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By TING	FSC Sinwei Wang 4/22/26		

Placard Color & Score
YELLOW
67

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				N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			N
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		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination	X	
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		
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 FA0269922 - 02 VALLEY	Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 02/12/2025
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 02 VALLEY CORPORATION	Inspection Time 14:05 - 15:45
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 held near the back by the cook line are measured at improper holding temperatures. Tofu (54F), chicken (67F), and cooked vegetables (98F). [CA] Potentially hazardous foods shall either be cold holding at or below 41F; or hot holding at or above 135F. [COS] Employee relocated the items into the walk-in cooler and reach-in coolers.

Follow-up By
02/18/2025

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

Inspector Observations: Multiple potentially hazardous foods (cooked chicken, cooked sausage, and cooked pork) are subject to time and were not properly time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature control shall be properly time-marked with the start/end of the 4 hour period where the food shall be discarded if not used/served. [COS] Per employee, the items were prepared around 12 PM and the food were time-marked to be discarded by 4 PM.

Follow-up By
02/18/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees observed improperly washing hands. Employees washed hands while still wearing disposable gloves, or put on disposable gloves to handle food without first washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to putting on gloves and when required.

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

Inspector Observations: Handwash sink located in prep and warewashing area was obstructed and not readily accessible with items stored in front of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to wash their hands when required.

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: Knives stored on magnetic holder next to the food prep sink are observed to be dirty with raw food debris. [CA] Food contact utensils that are in storage shall be clean and sanitized.

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: Inside the walk-in cooler, raw pork is stored on the top shelf above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Single-use utensils (spoons, forks, knives) are placed out for self-service in open container where the utensils are not protected from contamination. [CA] Utensils that are placed out for self-service shall be stored in a manner where the part that comes into contact with food is protected from contamination. For example, stored where only the handle of the utensil is facing upwards.

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 a knife on the cutting board that is chipped along the blade of the knife. [CA] Replace food contact utensils/equipment that are damaged.

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

OFFICIAL INSPECTION REPORT

Facility FA0269922 - 02 VALLEY	Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 02/12/2025
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 02 VALLEY CORPORATION	Inspection Time 14:05 - 15:45

Inspector Observations: *Wiping towels are observed used, reused, and stored on food 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).*

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Pork belly	Walk-in cooler	39.00 Fahrenheit	
Raw pork	Walk-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pork belly	Hot holding on cook top	150.00 Fahrenheit	
Cooked chicken	Back of the kitchen	67.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Yogurt	Food prep unit	41.00 Fahrenheit	
Cooked chicken	Cooked	177.00 Fahrenheit	
Egg	Hot holding on cook top	135.00 Fahrenheit	
Pork	Hot holding	140.00 Fahrenheit	
Cooked vegetables	Back of the kitchen	98.00 Fahrenheit	
Milk	Food prep unit	40.00 Fahrenheit	
Raw chicken	Drawer cooler	40.00 Fahrenheit	
Tofu	Back of the kitchen	54.00 Fahrenheit	
Boiled eggs	Hot holding	142.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Cooked vegetables	Hot holding on cook top	138.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 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 2/26/2025. 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: Yingshan Liang
PIC

Signed On: February 12, 2025