

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 09/30/2024
Program PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name XIAO LONG KAN INC	Inspection Time 10:40 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By VU DUONG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/25/2024

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

Compliance of this violation has been verified on: 09/30/2024

Cited On: 09/25/2024

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

Compliance of this violation has been verified on: 09/30/2024

Cited On: 09/25/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/30/2024

Cited On: 09/30/2024

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: Measured the chlorine sanitizer concentration at 0 ppm at the kitchen warewashing machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Wares shall be manually sanitized with 200 ppm quat sanitizer within the 3 compartment sink until warewashing machine has been repaired.

Minor Violations

Cited On: 09/25/2024

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

Compliance of this violation has been verified on: 09/30/2024

Cited On: 09/25/2024

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

Compliance of this violation has been verified on: 09/30/2024

Cited On: 09/30/2024

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

Inspector Observations: Observed drain fly activity within the bar area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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Measured Observations

Item	Location	Measurement	Comments
frog	2 door open top prep fridge	39.00 Fahrenheit	
crab	2 door open top prep fridge	36.00 Fahrenheit	
clams	2 door open top prep fridge	34.00 Fahrenheit	
spam	2 door open top prep fridge	38.00 Fahrenheit	
sliced tomato	2 door open top prep fridge	39.00 Fahrenheit	
beef ball	2 door open top prep fridge	38.00 Fahrenheit	
chlorine sanitizer	warewashing machine	0.00 PPM	
tofu	2 door open top prep fridge	39.00 Fahrenheit	
shrimp	2 door open top prep fridge	36.00 Fahrenheit	
sausage	2 door open top prep fridge	37.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted by Helen Dinh on 9/25/2024.

Measured all PHF's within the plating line refrigerators at 41 F or below.

Observed all PHF's on the conveyor belt to be time marked by the use of a paper time log.

Drain flies observed within the bar area. No flies observed on food within the self service area.

All hand wash sinks were fully stock with soap and paper towels.

Womens restroom hand wash sink has been repaired to provide warm water.

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 **10/14/2024**. 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 Duong
shift lead
Signed On: September 30, 2024