

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 FA0263994 - HI POT		Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 04/28/2021	
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HI POT LLC		Inspection Time 13:10 - 14:25
Inspected By PETER ESTES	Inspection Type ROUTINE INSPECTION	Consent By QIANSHEN CHEN	FSC Jun Tao 2/24/2026		

Placard Color & Score
YELLOW
61

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		X			N
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	
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	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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1) Observed employee dry hands using apron. [CA] Must dry hands using single use paper towels. [COS] Employee rewashed hands and dried with paper towel.

Follow-up By
04/30/2021

2) Observed employee wipe hands using wiping cloth and proceed to handle utensils and food. [CA] Must wash hands with warm water and soap and dry with paper towel prior to handling food. [COS] Employee washed hands.

3) Observed employee use prep sink to wash hands. [CA] Must use hand sink to wash hands.

4) Observed employee wash gloved hand. [CA] Must remove and discard old gloves and then wash hands. [COS] Employee removed gloves and washed hands.

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

Inspector Observations: 1) Observed cooked shrimp measuring 65F, cooked chicken measuring 63F and cooked fish measuring 62F stored in bowls on cutting board of prep unit. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Food to be used until 2:30 and then disposed of in trash.

Follow-up By
04/30/2021

2) Observed raw chicken measuring 46F-51F and raw beef measuring 45F stored in walk in for > 4 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Food VC&D

Minor Violations

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

Inspector Observations: Observed cooked food cooling in walk in but covered. [CA] When cooling PHF's, stir frequently to facilitate rapid cooling.

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 sliced tomatoes stored on top of sliced carrots in prep unit. [CA] Store potentially hazardous foods away from ready to eat foods to prevent cross contamination.

2) Observed container of chili's stored on top of open container of food in top portion of prep unit. [CA] Provide food grade material in between containers or do not double stack containers.

3) Observed uncovered containers of food in bottom portion of prep unit and in reach in units. [CA] Cover all food with a food grade material.

4) Raw beef stored in an open container on the drain board of the 3 compartment sink. [CA] Store food in approved units and not on the drain board of the 3 compartment sink. Cover food with a food grade material.

5) Observed raw chicken stored above produce, raw eggs above produce, raw beef above produce in walk in. [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.

6) Food stored in to-go grocery bags in reach in freezer. [CA] Store food in a food grade storage container.

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

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Inspector Observations: 1) Observed food stored on floor in walk in. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2) Observed open bag of bulk food stored in dry storage area. [CA] Store open bags of bulk food in a food grade bulk food storage container with a tight fitting lid and label container.

3) Observed bulk food containers not labeled. [CA] Label all bulk food containers.

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

Inspector Observations: 1) Observed an accumulation of grime on all doors and handles to refrigeration units in facility. [CA] Clean and sanitize all doors and handles to refrigeration units.

2) Observed grime on condenser unit and fan guards in walk in. [CA] Clean condenser unit and fan guards and remove all grime.

3) Observed grime and food debris on floor under shelves in walk in. [CA] Clean floor and remove all grime and food debris.

4) Observed grime and food debris on floor under shelves in dry storage area. [CA] Clean floor and remove all grime and food debris.

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: 1) Walk in holding food at 44F-51F. [CA] Repair unit to ensure cold potentially hazardous foods are held at or below 41F. Discontinue use of unit until repaired.

2) Observed grime and old food debris inside reach in units. [CA] Clean and sanitize inside of reach in units.

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) Observed rice scoop stored in water measuring 71F. [CA] Store utensils in cold water (41F or below), hot water (135F or above), or on a clean dry surface with washing and sanitizing every 4 hours.

2) Knives stored in crevices between prep tables and reach in units and prep table and wall. [CA] Store knives in a sanitary manner and not in crevices.

3) Bowl used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop with handle out of food.

4) Observed cardboard lining shelf to small shelving unit. [CA] Remove cardboard and provide cleanable surface.

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

Inspector Observations: 1) Observed gaps in hood filters. [CA] Repair hood filters and remove all gaps.

2) Observed accumulation of grease inside of hood. [CA] Clean hood and remove all grease.

3) Light under hood does not work. [CA] Repair light.

4) Cooking grill stored outside of hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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.

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

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Inspector Observations: Observed dumpster and grease container lids held open. [CA] Keep lids closed to prevent pests.

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: Back door held open. [CA] Keep back door closed to prevent pests.

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

Inspector Observations: Observed accumulation of grease on ceiling tiles and walls throughout kitchen. [CA] Clean and repair ceiling tiles and walls.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw beef	walk in	45.00 Fahrenheit	
bean sprouts	walk in	44.00 Fahrenheit	
sliced tomato	prep	40.00 Fahrenheit	
raw chicken	walk in	46.00 Fahrenheit	
raw chicken	prep	40.00 Fahrenheit	
raw chicken	walk in	51.00 Fahrenheit	
cooked shrimp	prep unit	65.00 Fahrenheit	
reach in freezer	reach in	1.00 Fahrenheit	
raw chicken	walk in	48.00 Fahrenheit	
raw beef	walk in	45.00 Fahrenheit	
quail eggs	prep	40.00 Fahrenheit	
cooked fish	prep unit	62.00 Fahrenheit	
eggs	walk in	45.00 Fahrenheit	
hot water	3 compartment	120.00 Fahrenheit	
reach in	reach in	36.00 Fahrenheit	
cooked chicken	prep unit	63.00 Fahrenheit	
lamb	prep	40.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	

Overall Comments:

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

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 **5/12/2021**. 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.

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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: Qianshen Chen
Manager

Signed On: April 29, 2021