

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 FA0230658 - SUPERHOT HOTPOT & KOREAN BBQ		Site Address 210 HOPE ST, MOUNTAIN VIEW, CA 94041		Inspection Date 12/05/2024		Placard Color & Score GREEN 82		
Program PR0330732 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name THE O POT GROUP, INC		Inspection Time 17:45 - 18:55			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JAY				FSC Quangyi Jin 03/13/2027

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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						
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						
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	X	
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		
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		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Major. All handwash sinks in the service area and in the kitchen lacked paper towels.

[Corrective Action] Ensure paper towels are available at all times.

[Corrected on Site] PIC refilled all the paper towel dispenser.

Note: Location of paper towel dispenser at the service area and the cookline is in a location where it will be blocked by water pitchers and seasoning ingredients. Spoke with PIC to possibly re-locate paper towels or to maintain the area in front of the paper towel dispenser accessible.

Minor Violations

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:

Observe employee using the restroom while wearing the apron.

[Corrective Action] Ensure aprons are removed prior to using the restroom.

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:

Meat in plastic wrap observed stored directly on the floor under the broken handwash sink.

[Corrective Action] Discontinue storing foods on the floor.

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

Inspector Observations:

Heavy dust accumulation on the fan guard in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Drain pipe at the handwash sink next to the meat slicer observed broken off.

[Corrective Action] Repair the drain pipe.

2. Water unable to flow out from the spout at the 3 compartment sink.

[Corrective Action] Repair to ensure proper functionality of the faucet.

3. Slow draining at the handwash sink next to the 3 compartment sink.

[Corrective Action] Ensure sink is properly draining.

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

Inspector Observations:

Heavy grease accumulation on the floor at the cookline.

[Corrective Action] thoroughly clean and maintain clean.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	self-service cooler	39.00 Fahrenheit	
beef	2 door prep cooler	37.00 Fahrenheit	
beef	2 door undercounter cooler	36.00 Fahrenheit	
beef	walk-in cooler	37.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
shrimp, clams	3 door prep cooler	37.00 Fahrenheit	seafood
tofu	2 door prep cooler	41.00 Fahrenheit	vegetables
raw shell eggs, spam	3 door undercounter cooler	39.00 Fahrenheit	
hot water	handwash sink	133.00 Fahrenheit	

Overall Comments:

Routine inspection was conducted in conjunction with a complaint investigation.

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 **12/19/2024**. 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: Jay Wang
Manager
Signed On: December 05, 2024