

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 FA0283219 - CAP'T LOUI		Site Address 19700 VALLCO PY 150, CUPERTINO, CA 95014		Inspection Date 03/31/2026		Placard Color & Score GREEN 77		
Program PR0424846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHOCOBISCUITS, INC		Inspection Time 14:35 - 16:10			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By YVONNIE				FSC Joon Won 7/10/26

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						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		
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		

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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: Potentially hazardous foods measured at improper cold holding temperatures. Raw chicken wings and sausages overstacked in the food prep unit inserts were measured at 50-52F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.
[COS] Employee relocated the over stacked food items that were at improper temperatures and relocated them into the walk-in cooler.

Minor Violations

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

Inspector Observations: Handwash sink located in the back prep area is not easily accessible due to being partially obstructed by equipment. [CA] All handwash sinks shall be readily accessible for employees to easily wash their hands when required.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags are not maintained for 90 days [CA] Shellstock tags shall be maintained for 90 days and kept in chronological order correlated to the date of the date the shellstock are sold or served.

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

Inspector Observations: Lack of hot water at the handwash sink located by the cook line. Hot water handle at the sinks faucet is in disrepair [CA] Handwash sink shall be able to provide warm water measured at 100 F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Multiple spray bottles observed in the food prep areas and are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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: Knife observed stored with it's blade in the crevice between two refrigeration units. [CA] Knife shall be stored in a manner where the food contact surface is kept clean and protected from contamination.

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

Inspector Observations: Wiping towels are observed used, reused, and stored on 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 - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Noodles	Upright reach-in cooler	39.00 Fahrenheit	
Cheese	Drawer cooler	41.00 Fahrenheit	
Sausage	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Shrimp	Cooked	150.00 Fahrenheit	
Mussels	Food prep unit insert	36.00 Fahrenheit	
Clams	Walk-in cooler	35.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Sausage	Food prep unit	40.00 Fahrenheit	
Chowder	Hot holding	176.00 Fahrenheit	
Shrimp	Food prep unit insert	39.00 Fahrenheit	
Clams	Food prep unit insert	39.00 Fahrenheit	
Noodles	Drawer cooler	40.00 Fahrenheit	
Boiled egg	Food prep unit	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Oyster	Walk-in cooler	32.00 Fahrenheit	
Sausage	Food prep unit insert	52.00 Fahrenheit	
Rice	Hot holding	160.00 Fahrenheit	
Half and half	Food prep unit	41.00 Fahrenheit	
Raw chicken wings	Food prep unit insert	50.00 Fahrenheit	
Fish	Food prep unit insert	40.00 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 **4/14/2026**. 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: Teddy L.
Manager
Signed On: March 31, 2026