

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 FA0211926 - SIZZLING POT HOUSE		Site Address 2725 EL CAMINO REAL 101, SANTA CLARA, CA 950		Inspection Date 03/17/2026	
Program PR0303617 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name Q & H LLC		Inspection Time 11:45 - 13:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MICHAEL	FSC Qing He 05/18/2028		

Placard Color & Score
YELLOW
66

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
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			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										
K34	Warewash facilities: installed/maintained; test strips								X		
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										
K39	Thermometers provided, accurate								X		
K40	Wiping cloths: properly used, stored										
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: 1) Measured cooked potato and seaweed stored in an ice bath on the preparation counter from 48-59F. Per PIC, foods were removed from refrigeration and placed into an ice bath less than 1 hour prior to temperature measurement. Observed containers are not fully submerged into the ice bath. [SA] Cooked potato and seaweed were separated into two different ice baths to ensure that containers are making full contact with the ice bath.

Follow-up By
03/24/2026

2) Measured tonkotsu broth and canned quail eggs stored at ambient temperatures on the preparation counter from 53-58F. Per PIC, foods were prepared or opened less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Tonkotsu broth and quail eggs were relocated to the walk-in cooler to facilitate rapid cooling.

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: At the 3-compartment sink, observed employee conducting active warewashing without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist intervened and directed employee on how to set up the 3-compartment sink for washing, rinsing, and sanitizing. Dishes were rewashed.

Follow-up By
03/24/2026

Minor Violations

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

Inspector Observations: Observed handwash sink partially blocked by cooking equipment at the time of inspection. [CA] The handwash sink shall be fully stocked and accessible at all times. [COS] Employees cleared the handwash sink.

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

Inspector Observations: Measured egg and seaweed soup stored in deep cooking pots at the preparation counter from 110-135F. Per PIC, egg and seaweed soup were cooked less than 1 hour prior to temperature measurement, and are stored on the preparation counter until the end of lunch service. The soup is then moved to the walk-in cooler for rapid cooling, then reheated for dinner service. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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 coriander of cooked noodles stored directly under the paper towel dispenser. [CA] Store foods away from the handwash station to protect from splash contamination.

2) In the walk-in cooler, observed raw meats stored above ready-to-eat foods such as beansprouts. [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.

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

Inspector Observations: Observed pots of food stored directly on the floor. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks testing materials for sanitizer (quaternary ammonia). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Observed the condenser above the walk-in cooler is in disrepair. Observed ice is dripping from the top of the walk-in cooler. No contamination of food observed. [CA] Repair the walk-in cooler. Equipment shall be maintained in good repair.

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: Observed rice paddles are stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed facility lacks a metal probe thermometer for monitoring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
seaweed soup	preparation counter	129.00 Fahrenheit	Cooling. Per PIC, cooked less than 1 hour prior.
raw beef	2-door upright cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
tonkotsu broth	preparation counter	53.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked beef	preparation rack	98.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
shelled eggs	2-door under counter cooler	41.00 Fahrenheit	
egg soup	preparation counter	110.00 Fahrenheit	Cooling. Per PIC, cooked less than 1 hour prior.
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked cold seaweed	preparation counter in ice bath	59.00 Fahrenheit	
cooked cold potato	preparation counter in ice bath	48.00 Fahrenheit	
quail eggs	preparation counter	58.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

NOTE: Per PIC, cooked beef plates on the preparation racks are cooked at the beginning of lunch and dinner service, stored at ambient temperature during service, then leftovers are discarded at the end of service (no more than 4 hours since time of initial cooking). Completed TPHC documentation for beef brisket during inspection. (Facility to utilize operating hours as time as a public

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health control.)

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 3/31/2026. 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: Michael Ren
Manager
Signed On: March 17, 2026