

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212530 - ONE BOWL WONDER		Site Address 4300 GREAT AMERICA PY 108, SANTA CLARA, CA 95051		Inspection Date 04/30/2026	
Program PR0303814 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZHU TASTE CAPITAL INC		Inspection Time 10:55 - 11:50
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION		Consent By HUGO GUO		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/27/2026

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

This violation found not in compliance on 04/30/2026. See details below.

Cited On: 04/30/2026

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

Inspector Observations: MAJOR:

Meat grab n go cooler measured to have:

- Ambient temperature of 51F
- Cooked mussels at 48F
- Raw fish at 52F
- Shrimp at 49F
- Calamari at 51F
- Tentacles at 52F
- Raw tofu at 53F

Cooler coils observed to be frozen over and no ice was in food.

MINOR:

Vegetable grab n go cooler measured to have:

- Raw tofu at 48F

[CA] Keep PHFs vat 41F and below for cold holding. Defrost coils and maintain cooler in good condition.

[COS]Fried tofu in vegetable grab n go was placed at the bottom of the cooler on top of cooling plate. PHFs on bottom measured to be 41F (see measured observations).

Ice was added to all foods in meat grab n go cooler not on bottom shelf. Ice will be changed when needed to keep PHFs at 41F and below.

Follow-up By 05/14/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Meat Grab n go bottom shelf	39.00 Fahrenheit	
Cooked greens	Vegetable grab n go bottom shelf	40.00 Fahrenheit	
Seaweed	Vegetable grab n go bottom shelf	37.00 Fahrenheit	
Marinated beef	Meat Grab n go bottom shelf	38.00 Fahrenheit	
Fresh noodles	Vegetable grab n go bottom shelf	37.00 Fahrenheit	

Overall Comments:

Follow up inspection due to multiple citations of major holding temperature violations.

Upon inspection:

1) Soup on floor to be used for later observed to not be on floor. Per operator, all soups will be kept hot.

2)Meat grab n go cooler measured to have:

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-Ambient temperature of 51F
-Cooked mussels at 48F
-Raw fish at 52F
-Shrimp at 49F
-Calamari at 51F
-Tentacles at 52F
-Raw tofu at 53F
Cooler coils observed to be frozen over and no ice was in food.
PHFs at the bottom row measured to be below 41F (see measured observations).

3)Vegetable grab n go cooler measured to have:
-Raw tofu at 48F
PHFs at the bottom row measured to be below 41F (see measured observations).
Keep all PHFs at the bottom of the cooler on top of cooling plate measured to be 41F (see measured observations).


4)Sauce and soup base and braised eggs observed to be labeled with time. Per operator all items with time marker will be discarded within 4 hour if not used. Operator sent SOPs for TPHC to inspector by email.

Another follow up will be scheduled due to repeated major holding temperature violation to verify violation has been corrected. Subsequent follow ups will incur an hourly charge.

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 **5/14/2026**. 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: Hugo Guo
 Manager
Signed On: April 30, 2026