

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 FA0277872 - EILEEN'S KITCHEN/EILEEN'S HOT POT | | Site Address 251-259 W WASHINGTON AV, SUNNYVALE, CA 940 | | Inspection Date 01/15/2026 | |
| Program PR0453567 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name WANG & QIAN INVESTMENT | | Inspection Time 12:40 - 14:35 |
| Inspected By HAYLEY MENTZ | Inspection Type ROUTINE INSPECTION | | Consent By CRYSTAL | FSC Jinghao Tang 05/23/2027 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 82 |

| 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 | | | | | | S |
| K06 Adequate handwash facilities supplied, accessible | | | X | | | | N |
| 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 | | | | | | S |
| 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 | X | |
| 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 | | |
| 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 | 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 | X | |

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| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | X |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Handwashing sink in warewash room was blocked by stacks of dishes.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility has ROP machine and Sous-vide machine. Devices not in use at time of inspection. Discussed obtaining a HACCP plan with the PIC in order to operate these devices in the facility.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method and using alternate methods of cooking like souvee.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Pork belly was sitting in a bucket of still water in 3-comp prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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. Raw meat was stored next to and above vegetables in walk-in cooler.

[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.

2. Panko crumbs and potatoes stored next to handwash sinks.

[CA] All food shall be separated and protected from cross-contamination.

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

Inspector Observations: Food stored on floor of walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Wiping cloths stored on counter tops and food 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).

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit not displayed in any part of food facility.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

K58 - 2 Points - Placard not properly displayed/posted

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Inspector Observations: No placard was displayed or available upon request.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

[COS] New placard was posted on front doors to facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|------------------|
| chicken | walk-in | 33.00 Fahrenheit | |
| fish | 3-door undercounter #2 | 41.00 Fahrenheit | |
| warm water | handwash sinks | 100.00 Fahrenheit | |
| chicken | prep insert | 41.00 Fahrenheit | |
| shrimp | 3-door undercounter #2 | 41.00 Fahrenheit | |
| beef | walk-in | 34.00 Fahrenheit | |
| tofu | 2-door undercounter#2 | 39.00 Fahrenheit | |
| chicken | 3-door undercounter | 33.00 Fahrenheit | warewashing room |
| fish | 2-door undercounter#2 | 39.00 Fahrenheit | |
| raw chicken | 3-door undercounter | 39.00 Fahrenheit | |
| temperature | dishwasher | 165.00 Fahrenheit | |
| beef | 3-door under counter | 33.00 Fahrenheit | warewashing room |
| hot water | 3-comp prep sink | 120.00 Fahrenheit | |
| raw chicken | 2-door undercounter | 38.00 Fahrenheit | |
| raw beef | 3-door undercounter | 39.00 Fahrenheit | |
| ambient | 2-door undercounter #3 | 35.00 Fahrenheit | |
| fish | walk-in | 33.00 Fahrenheit | |
| pork belly | 2-door undercounter | 38.00 Fahrenheit | |
| raw unshelled eggs | walk-in | 33.00 Fahrenheit | |
| fish | prep insert | 41.00 Fahrenheit | |
| rice | rice cooker | 170.00 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 **1/29/2026**. 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: yan zhang
manager

Signed On: January 15, 2026