

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 FA0286634 - HAI DI LAO		Site Address 19409 STEVENS CREEK BL 100, CUPERTINO, CA 9		Inspection Date 04/07/2026		Placard Color & Score GREEN 80		
Program PR0429818 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YUAN, MARS		Inspection Time 10:45 - 13:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By AMBER				FSC Jianru Shao 9/14/30

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				N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						N
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	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		
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
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 at the prep line is measured at improper cold holding temperatures. Raw shrimp and fish maw measured at 56-61F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee prepared a proper ice bath to hold the food items.

Minor Violations

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

Inspector Observations: Paper towels at the bar are not stored inside of dispenser. [CA] Paper towels at handwash sink shall be stored inside of dispenser to protect from contamination.

K14 - 3 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: Chlorine sanitizer measured at 0 ppm at the dishwasher. Not in active use at time of inspection. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Employees will use the three compartment sink to accomplish the final sanitizing rinse of equipment and utensils.

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: Inside upright reach-in cooler and inside the walk-in cooler, observed raw meats and raw seafood stored above ready-to-eat foods. [CA] Properly store raw food items separate or below ready-to-eat foods to prevent cross-contamination.

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) Trench floor drain located in front of the dishwasher was clogged and not draining. [CA] Repair clog drain and maintain plumbing of facility in food repair.

[COS] Employees cleared the clogged drain.

Other plumbing within the facility was checked by running water at the handwash sinks, three compartment sink, food prep sink, and dishwasher - did not observe any back up in plumbing or overflowing.

2) Drain pipe from wok station at the cook line extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain pipes and the rim of the floor sink to protect equipment from back flow contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Soft serve machine was not approved for use as was not submitted to this department's Plan Check for review. [CA] The addition of equipment requires plan review and approval prior to installation and use. Facility shall cease use of equipment and remove from facility until plans are submitted.

[COS] Employee removed machine from use and observed machine removed from facility to be stored at warehouse.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Dishwasher at bar	50.00 PPM	
yakult	Reach-in cooler by deep fryer	41.00 Fahrenheit	
Fish balls	Walk-in cooler	36.00 Fahrenheit	
Tofu	Upright reach-in cooler at staging	41.00 Fahrenheit	
Raw shrimp	Prep line	62.00 Fahrenheit	
Fish ball	Upright reach-in cooler at staging	41.00 Fahrenheit	
Fish maw	Prep line	55.00 Fahrenheit	
spicy pork	Upright reach-in cooler at upstairs prep	40.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Raw shrimp	Food prep unit	41.00 Fahrenheit	
Beef	Reach-in cooler by cook line	68.00 Fahrenheit	Cooling
Milk	Reach-in cooler at bar	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Meat balls	Walk-in cooler	36.00 Fahrenheit	
Cut tomatoes	Prep line	40.00 Fahrenheit	
Noodles	Reach-in cooler by cook line	40.00 Fahrenheit	
Noodles	Walk-in cooler	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Noodles	Upright reach-in cooler at staging	41.00 Fahrenheit	
Crab	Reach-in cooler by cook line	38.00 Fahrenheit	
Raw fish	Food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher for glasses	100.00 PPM	
Chicken wing	Reach-in cooler by deep fryer	32.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pork	Upright reach-in cooler at staging	41.00 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 4/21/2026. 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

Shan Jianru

Received By: Jianru Shao
Kitchen Manager

Signed On: April 07, 2026