

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 09/02/2025		Placard Color & Score YELLOW 71		
Program PR0429818 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YUAN, MARS		Inspection Time 12:30 - 14:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By AMBER				FSC Shubui Yuan 4/30/29

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				N
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		X			N
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						
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	X	
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		
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		
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	X	
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 in reach-in cooler located by the cook line was measured at improper cold holding temperatures. Cooked chicken, intestines, yakult, rice cake, cheese balls, custard buns, red bean buns, veggie spring rolls, and crispy fried pork were measured at 64F to 74F. There was no power going to the refrigeration unit. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee, the rice cake, yakult, and cheese balls were placed into the unit within 2 hours ago and relocated into the walk-in cooler. The other food items were discarded by employees. Employee was able to restore power to the unit and ambient measured at 40F within 30 minutes*

Follow-up By 09/04/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Cut melons and seafood placed at the sauce bar for customer self-service is subject to time rather than temperature but were not time-marked or tracked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of a 4 hour period where it shall be discarded if not served or used. [COS] Per employee, the food items were placed out when the restaurant opened at 11 and the time is recorded on their computer log.*

Follow-up By 09/04/2025

Provided TPHC handout

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employees observed putting on disposable gloves to handle food without first washing their hands. Employee observed touching and adjusting their face mask and did wash their hands. [CA] Employees shall properly wash hands after touching their face and prior to putting on gloves to handle food. [COS] Employee was asked to wash hands prior to contamination food or food contact surfaces.*

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: *Raw food items (raw seafood) in reach-in cooler along the prep line are stored directly above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross-contamination.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Food items (cut melons, seafood, vegetable) placed at the sauce bar for consumer self-service are not protected from contamination (ie. sneeze guard or covers). [CA] Foods placed out for consumer self-service shall be protected from contamination.*

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: *Lacking quat test strips to measure sanitizer used at the three compartment sink. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Personal items (potted plants) are stored directly on top of bulk food containers in the upstairs storage area. [CA] Personal items shall be stored separate or below food and food storage.*

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: *Soft serve machine observed in use by the sauce bar. The equipment was not part of facility's approved plan. [CA] The addition of equipment requires plan review and approval prior to installation and use. Facility shall cease use of the equipment and remove from facility until plans are submitted.*

Continued use of the unapproved equipment will result in further enforcement action.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Milk	Walk-in cooler	40.00 Fahrenheit	
Tofu	Upright reach-in cooler at prep station	41.00 Fahrenheit	
imitation crab	Walk-in cooler	36.00 Fahrenheit	
Heavy cream	Reach-in cooler - bar	40.00 Fahrenheit	
Raw pork	Upright reach-in cooler at prep station	25.00 Fahrenheit	
Crispy pork	Reach-in cooler between cook line and dishwasher	74.00 Fahrenheit	
Raw fish	Food prep unit	37.00 Fahrenheit	
Yakult	Reach-in cooler between cook line and dishwasher	68.00 Fahrenheit	
Hot water	Three compartment prep sink - upstairs	120.00 Fahrenheit	
Spam	Upright reach-in cooler at prep station	41.00 Fahrenheit	
Custard buns	Reach-in cooler between cook line and dishwasher	70.00 Fahrenheit	
Cut tomatoes	Prep line on ice	41.00 Fahrenheit	
Red bean buns	Reach-in cooler between cook line and dishwasher	72.00 Fahrenheit	
Chicken nuggets	Reach-in cooler between cook line and dishwasher	39.00 Fahrenheit	Thawing
Hot water	Handwash sink - upstairs prep area	100.00 Fahrenheit	
Raw shrimp	Upright reach-in cooler at prep station	40.00 Fahrenheit	
Beef balls	Prep line	40.00 Fahrenheit	
Pork broth	Hot holding	145.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice cake	Reach-in cooler between cook line and dishwasher	58.00 Fahrenheit	
Sausage	Upright reach-in cooler at prep station	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Intestine	Reach-in cooler between cook line and dishwasher	64.00 Fahrenheit	
Veggie spring rolls	Reach-in cooler between cook line and dishwasher	68.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher at bar	50.00 PPM	
Tofu	Reach-in cooler across from cook line	41.00 Fahrenheit	
Tofu	Walk-in cooler	39.00 Fahrenheit	
Tripe	Upright reach-in cooler at prep station	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher by kitchen entrance	50.00 PPM	
Cut melons	Reach-in cooler across from cook line	40.00 Fahrenheit	
Raw beef	Upright reach-in cooler at prep station	29.00 Fahrenheit	
Tripe	Upright reach-in cooler - upstairs	40.00 Fahrenheit	
Milk	Reach-in cooler across from cook line	41.00 Fahrenheit	
Hot water	Handwash sink - kitchen	100.00 Fahrenheit	
Pork broth	Upright reach-in cooler	55.00 Fahrenheit	5 hours into cooling per label on container
Raw shrimp	Food prep unit insert	38.00 Fahrenheit	
Mussels	Food prep unit insert	39.00 Fahrenheit	
Raw fish	Food prep unit insert	39.00 Fahrenheit	

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Cheese balls	Reach-in cooler between cook line and dishwasher	58.00 Fahrenheit
Raw fish	Upright reach-in cooler at prep station	40.00 Fahrenheit
Raw beef	Walk-in cooler	37.00 Fahrenheit
Chicken	Reach-in cooler between cook line and dishwasher	64.00 Fahrenheit

Overall Comments:

Provided and discussed TPHC handout.

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 **9/16/2025**. 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: Amber Hu
Manager
Signed On: September 02, 2025