

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 FA0263994 - HI POT		Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 08/27/2019	
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HI POT LLC		Inspection Time 12:15 - 14:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By DOROTHY WANG	FSC JUN TAO 03/16/2021	

Placard Color & Score
GREEN
76

RISK FACTORS AND INTERVENTIO	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				N
K06 Adequate handwash facilities supplied, accessible	X						S
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						
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 PRACTICE	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		
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		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, on a cart by the 3 door prep unit, measured two bags of bean sprouts at 65F, a container of bean sprouts at 55F, a container of bean curd stick at 55F, and a container of tripe at 60F. Per operator, the following foods was removed from refrigeration: tripe was removed for 40 minutes, bagged bean sprouts for 30 minutes, and bean sprouts and bean curd sticks removed from refrigeration for 10 minutes. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. [SA] Operator placed bags of bean sprouts into the 3 door prep unit to return to proper holding temperatures. Containers of bean sprouts, bean curd stick, and tripe to be served for a total of 4 hours from when removed from temperature control or discarded.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed expired food handler cards for employees. [CA] Ensure employees are regularly trained and have adequate knowledge as demonstrated by a valid food handler card.*

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

Inspector Observations: *Observed employee washing hands at the handwash sink without hand soap and paper towels. [CA] Ensure employees are trained and properly wash hands using warm water, hand soap, and paper towels.*

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: *Observed a large pot of chili oil stored under the handwash sink and prep sink. [CA] Ensure food is stored away from areas that may cause contamination such as handwash stations.*

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

Inspector Observations: *Observed an open bag of dried spice stored in the dry storage area. [CA] Ensure open bags/containers of dry bulk food are transferred to a food grade container with a lid and labeled as to contents.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *In the kitchen area, observed accumulation of grease and debris above and around hood and make up air units. [CA] Ensure facility has a fully functioning ventilation unit and system. Walls and ceilings that have been covered in grease and debris shall be cleaned to prevent harborage of vermin.*

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: *In the kitchen area, on the right side of the wok line, observed a leak underneath the steam unit causing standing water. [CA] Ensure piping underneath the wok line is repaired to prevent standing water and possible harborage of vermin.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of grease and debris on floors, walls, ceilings, and shelving in the kitchen area. [CA] Ensure facility is regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tripe	counter-top	60.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	
bean sprouts	counter-top	55.00 Fahrenheit	
cooked pork	3 door prep unit	41.00 Fahrenheit	
tofu	3 door prep unit	41.00 Fahrenheit	
bean sprouts	counter-top	65.00 Fahrenheit	
bean curd stick	counter-top	55.00 Fahrenheit	
watermelon	sliding 2 door reach in refrigerator	40.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
milk	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
sausage	3 door prep unit	41.00 Fahrenheit	
pooled eggs	2 door undercounter refrigerator	41.00 Fahrenheit	
bean curd stick	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

JOINT INSPECTION WITH DEEPA DILLIKAR

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 **9/10/2019**. 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: DOROTHY WANG
PIC

Signed On: August 27, 2019