

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 FA0268055 - HAPPY LAMB HOT POT		Site Address 19062 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/12/2023	
Program PR0395579 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EASY EIGHT LLC		Inspection Time 11:45 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By SIMON HE	FSC Zhiming He 2/19/25		

Placard Color & Score GREEN 81

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible	X						S
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		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		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		

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

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: At the three compartment food prep sink, washed lettuce was observed in direct contact with water from the adjacent compartment that is being used to washed raw lamb. [CA] Food shall not be adulterated and protected from cross-contamination.

[COS] Employee discarded the lettuce.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous near the cook line were measured at improper cold holding temperatures. Along the cook line: tofu (48F) and cut tomatoes (47F). Imitation crab is over stacked in the food prep unit was measured at 46F. Beef tendons inside the food prep unit was measured at 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not over stack food above the fill line inside of prep units.

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 and raw seafood observed stored above ready-to-eat foods inside the reach-in coolers and the walk-in cooler. [CA] Store raw food items separate or below ready-to-eat foods.

2) Containers of produced that was in the process of being washed was stored on the ground next to the prep sink. [CA] Food shall be prepared or stored in a manner where it is protected from contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: 1) Spray bottle located by the meat slicer and on the food prep unit was not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

2) Chlorine sanitizer in sanitizer bucket located at the bar was measured at above 200 ppm. [CA] Sanitizer buckets shall contain sanitizing solution of an approved concentration (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Containers and boxes of food are stored on the floor inside the walk-in cooler, walk-in freezer, and dry storage area. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination and to allow ease of frequent cleaning.

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

Inspector Observations: Wiping towels inside the kitchen along the cook and prep line are observed used, reused, and stored on 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).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
imitation crab	Food prep unit insert	46.00 Fahrenheit	
mussels	Food prep unit insert	37.00 Fahrenheit	
Raw shrimp	Reach-in cooler	41.00 Fahrenheit	
garlic in oil	Self-service	41.00 Fahrenheit	
Chicken broth	Cook top	191.00 Fahrenheit	
Raw beef	Drawer cooler	36.00 Fahrenheit	
Raw beef	Food prep unit insert	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Chlorine sanitizer	Dishwasher - bar	100.00 PPM	
Scallops	Food prep unit	41.00 Fahrenheit	
Beef tendons	Food prep unit	48.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk-in cooler	27.00 Fahrenheit	
Cut tomato	On top of food prep unit inserts	47.00 Fahrenheit	
Noodles	Walk-in cooler	37.00 Fahrenheit	
Fish balls	Walk-in cooler	36.00 Fahrenheit	
Raw beef	Reach-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	200.00 PPM	Measured above 200 ppm
meat balls	Food prep unit insert	40.00 Fahrenheit	
Tofu	Table across cook line	48.00 Fahrenheit	
Raw lamb	Walk-in cooler	24.00 Fahrenheit	
Raw chicken wings	Drawer cooler	37.00 Fahrenheit	
Raw fish	Food prep unit	40.00 Fahrenheit	
Tofu	Food prep unit insert	39.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0153897.

Discussed with operator regarding proper thawing of potentially hazardous foods.

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 **12/26/2023**. 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: Simon He
Manager

Signed On: December 12, 2023