

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 FA0200577 - RED HOT WOK		Site Address 10074 E ESTATES AV, CUPERTINO, CA 95014		Inspection Date 11/13/2024		Placard Color & Score GREEN 71		
Program PR0300439 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUSDOW INC		Inspection Time 11:50 - 14:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SUE				FSC Xu Yi Li 7/8/26

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						
K07	Proper hot and cold holding temperatures		X		X			S
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						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	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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

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

Inspector Observations: *Tofu on the prep table by the cook line is measured at 64F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] Employee relocated the tofu into the reach-in cooler.

Minor violation:

Potentially hazardous foods inside the walk-in cooler measured at improper cold holding temperatures. Cooked chicken (47F), raw shell eggs (48F), and pork sausages (47F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

Minor Violations

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

Inspector Observations: *Food Handler Cards for employees are not available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Improper handwashing practices observed by employees. Employee observed washing hands without removing disposable gloves; employee observed coming out of the restroom without washing hands; employee observed changing tasks without removing gloves and washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels when required including prior to putting on gloves, when changing gloves, after using restroom, and when changing tasks. [COS] Employees were stopped and instructed to properly wash hands prior to contaminating food or food contact surfaces.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1) Small flies observed in area around the dishwasher. [CA] Food facility shall be kept free of flies and fly activity.*

2) Old rodent droppings observed by the water heater and along the wall by the front counter. [CA] Food facility shall be kept free of vermin and vermin debris.

Did not observed other evidence of a rodent infestation. Operator did not have most recent pest control service report available for review but provided copy of invoice showing service was completed on 10/11/24. Operator will email copy of service report to district specialist. If service report is not received by 11/18/24 a following-up inspection may be conducted or if service report indicates a vermin issue.

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) Inside the walk-in cooler, raw shell eggs and raw chicken observed stored above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross-contamination.*

2) Observed food items stored outside the facility at the side of the building. Sack of potatoes and onions are stored inside of large pots. Containers of rice wine are stored on the ground. [CA] Food shall be stored inside the facility where it is protected from contamination.

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

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Inspector Observations: Containers of foods are stored on the floor inside of the walk-in cooler. [CA] Store food a minimum of 6 inches off the ground to protect from contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Rubber gasket on walk-in cooler door and door of food prep unit are in disrepair. [CA] Replace rubber gasket on refrigeration units and maintain in good repair.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed equipment stored outside of facility on the side of the building. Pot and pans, meat slicer, and vegetable cutter. [CA] Food equipment shall be stored inside the facility where it is protected from contamination. Unused and equipment that are no longer necessary to the operation of the facility shall be removed from premise.

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

Inspector Observations: Wiping towels are observed used, reused, and stored on 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).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Outdoor area around the trash bins are not maintained clean. Lids on trash and recycling bins are kept opened. [CA] Maintain outdoor trash area clean and lids for bins closed when not in use to prevent attracting vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Warmer	157.00 Fahrenheit	
Cooked potatoes	Warmer	155.00 Fahrenheit	
Cooked pork	Reach-in cooler	38.00 Fahrenheit	
Cooked chicken	Walk-in cooler	47.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Pork and egg	Warmer	154.00 Fahrenheit	
Raw shrimp	Food prep unit insert	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	48.00 Fahrenheit	
Tofu	On prep table by cook line	64.00 Fahrenheit	
Pork sausage	Walk-in cooler	47.00 Fahrenheit	
Onion soup	Warmer	180.00 Fahrenheit	
Pork	Cooked	180.00 Fahrenheit	
tofu	Reach-in cooler	40.00 Fahrenheit	
Raw pork	Food prep unit insert	39.00 Fahrenheit	
Noodles	Reach-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Food prep unit insert	40.00 Fahrenheit	
Raw pork	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Provided and discussed handout for proper refrigeration storage.

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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 **11/27/2024**. 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: Sue Li
Manager
Signed On: November 13, 2024