

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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 02/18/2025	
Program PR0401744 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 02 VALLEY CORPORATION		Inspection Time 15:30 - 16:15
Inspected By DENNIS LY		Inspection Type FOLLOW-UP INSPECTION		Consent By YINGSHAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/12/2025

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

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/12/2025

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

Compliance of this violation has been verified on: 02/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Egg	Hot holding	135.00 Fahrenheit	
Pork	Hot holding	147.00 Fahrenheit	
Sausage	Walk-in cooler	41.00 Fahrenheit	
Raw pork	Walk-in cooler	39.00 Fahrenheit	
Cooked vegetables	Hot holding	136.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Tofu	Hot holding	138.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	25.00 PPM	Measured at 100 PPM by employee after COS

Overall Comments:

Follow-up for routine inspection conducted on 2/12/25.

Verified that all major violations are still in compliance.

- Potentially hazardous foods that are subject to time are properly time-marked with times written and tracked on a chart on the wall.

- Potentially hazardous foods that are holding are measured at proper holding temperatures. See measured observations.

The following minor violations are also observed to have been corrected.

- Utensils placed out for consumer self-service are protected. Changed to wooden skewers that are stored face down with only the handles exposed.

- Knives and other food contact equipment and utensils are stored cleaned.

- Sanitizer buckets with chlorine sanitizer are available for wiping towels. However, the chlorine sanitizer was measured at 25 ppm and had to be corrected by employees to change the solution.


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 **3/4/2025**. 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.

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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: Yingshan
PIC

Signed On: February 18, 2025