

# 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 FA0206606 - Q-POT		Site Address 1610 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 07/29/2025	
Program PR0305067 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name QPOT, INC		Inspection Time 13:00 - 15:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By ACE NGUYEN	FSC VY NGUYEN 2-6-27	

Placard Color & Score
<b>GREEN</b>
<b>76</b>

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						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				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		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		
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	X	
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		
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: THE HAND WASH SINK AT THE BAR HAS THE PAPER TOWELS OUTSIDE THE WALL DISPENSER. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.**

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

**Inspector Observations: FOUND THE BEEF, SHRIMP, TOFU AND CLAMS AT 49F IN THE SERVICE REFRIGERATOR. FOUND THE POTATO SALAD AT 46F IN THE SERVICE REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: FOUND A COUPLE OF SODA CANS SUBMERGED IN CONSUMABLE ICE IN THE ICE MACHINE. [CA] DO NOT PLACE ANY SODA CANS INSIDE THE ICE MACHINE.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: FOUND WATER PUDDLES THROUGHOUT THE KITCHEN FLOOR. AND FOUND EVIDENCE OF THE FLOOR BEING SPRAYED WITH WATER AS THE WATER HOSE AND SPRAY GUN WERE READILY SEEN IN THE KITCHEN. [CA] DO NOT USE A SPRAY HOSE TO CLEAN THE FLOORS, AS THE DROPLETS OF WATER CREATED MAY RESULT IN CONTAMINATION OF CLEAN PLATES, UTENSILS, FOOD EQUIPMENT AND FOOD.**

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

**Inspector Observations: FOUND SEVERAL BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE PIPES IN THE WALK IN COOLER, ON THE PIPES THAT IRRIGATE THE LETTUCE ON THE SHELVES IN THE KITCHEN. [CA] CLEAN THESE PARTS MORE OFTEN.**

**FOUND THE CABINETS BY THE BUFFET WITH EXCESSIVE GREASE AND FOOD DEBRIS. [CA] CLEAN THIS AREA MORE OFTEN.**

**FOUND THE FAN COVER IN THE REACH IN REFRIGERATOR BY THE BUFFET WITH DUST. [CA] CLEAN THIS PART MORE OFTEN.**

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: FOUND BOTH DOORS TO THE REACH IN FREEZER IN DISREPAIR. [CA] REPLACE BOTH DOORS.**

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: MISSING THE SODA GUN HOLDERS FOR THE SODA AT THE BAR. [CA] PROVIDE HOLDERS TO AVOID THE HOSE FROM FALLING INTO THE CONSUMABLE ICE.**

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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: FOUND A JACKET STORED ON A SHELF NEXT TO FOOD ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

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

**Inspector Observations: FOUND A COUPLE OF HOLES ON THE WALL BY THE MOP SINK, THE WALL IN DISREPAIR BY THE HALL WAY TO THE OFFICE, FOUND THE WALL IN DISREPAIR BY THE EXIT DOOR TO THE DINING IN THE BACK. [CA] SEAL HOLES AND REPAIR WALLS.**

**FOUND THE FLOOR WITH BROKEN TILES IN THE KITCHEN. [CA] REPLACE THE TILES.**

**FOUND SPIDERWEBS ON THE CEILING BY THE BACK DOOR AND ON THE SHELVES NEARBY. [CA] REMOVE THE SPIDER WEBS.**

**FOUND EXCESS GREASE ON THE WALL BY THE ELECTRICAL PANEL. [CA] CLEAN THE WALL MORE OFTEN.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
VEGETABLES	WALK IN COOLER	39.00 Fahrenheit	
OYSTERS	REACH IN REFRIGERATOR	36.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	WALK IN FREEZER	24.00 Fahrenheit	
MILK	WALK IN COOLER	39.00 Fahrenheit	
WATERMELON	REACH IN REFRIGERATOR BY BUFFET	39.00 Fahrenheit	
PORK	WALK IN FREEZER	24.00 Fahrenheit	
POTATO SALAD	SERVICE REFRIGERATOR	46.00 Fahrenheit	
RICE	HOT HOLDING	140.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR 2	32.00 Fahrenheit	
BEEF	WALK IN COOLER	39.00 Fahrenheit	

## Overall Comments:

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 **8/12/2025**. 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



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**Received By:** FENG LIN  
KITCHEN MANAGER

**Signed On:** July 29, 2025