

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 FA0202538 - SUPER POTATO		Site Address 177 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 01/22/2026		Placard Color & Score GREEN 73		
Program PR0307623 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ZHIYU LU & LINYAN LIU		Inspection Time 13:20 - 14:35			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JINTONG/DONG				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		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						
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 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		
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	X	
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		
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:

1. MAJOR. Sausage in the hot holding unit was measured at 108 degrees Fahrenheit.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] The sausage will be discarded after lunch service.

2. Multiple foods in the Malatang cooler and in the 2 door undercounter cooler was measured at 49 degrees Fahrenheit.

[Corrective Action] Maintain cold Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Facility lack manager's Food Safety Certification.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations:

Handwashing sink in the kitchen becomes intermittently blocked by a sheet pan when employees need to grab food out from the hot holding unit.

[Corrective Action] Handwashing sink shall be easily accessible at all times. Re-locate the hot holding unit.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Chlorine sanitizer concentration in the dishwasher was measured at 25 ppm.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm.

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 multiple foods in plastic containers and in boxes stored directly on the floor in the walk-in cooler.

[Corrective Action] Do not store any foods on the floor. Store foods at least 6 inches above the floor on approved shelving.

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

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed meat defrosting in the 3 compartment warewash sink.

[Corrective Action] The 3 compartment sink is to be used for warewashing. Use the food prep sink when conducting food prep activities.

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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:

Observed new Malatang cooler in the kitchen.

[Corrective Action] All new equipments must be approved by this department prior to use. Submit plans to the Plan Check Program at this department.

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:

Bowl used as a scoop in the ice machine.

[Corrective Action] Use a scoop with a handle.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shrimp	Malatang cooler	33.00 Fahrenheit	
pork hock	hot holdin unit	144.00 Fahrenheit	
shrimp, pork hock	walk-in cooler	40.00 Fahrenheit	
potato noodles	cooling	55.00 Fahrenheit	
chicken bones	cooling	64.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	
milk	2 door prep cooler	41.00 Fahrenheit	drinks station
chlorine sanitizer	dishwasher	25.00 PPM	
bean sprouts, tofu noodls, meat balls	Malatang cooler	49.00 Fahrenheit	
spam, tofu noodles	single door prep cooler	41.00 Fahrenheit	
sausage, battered shrimp	2 door undercounter cooler	49.00 Fahrenheit	
sausage	hot holding unit	108.00 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 **2/5/2026**. 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: Jin Tong Wang
server

Signed On: January 22, 2026