

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 FA0211927 - IRON POT STEW	Site Address 2725 EL CAMINO REAL 108, SANTA CLARA, CA 950	Inspection Date 01/20/2026
Program PR0303849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HH LUCKY INC	Inspection Time 15:45 - 16:45
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By GUANGHONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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 multiple bowls without handles or scoop handles stored in direct contact with bulk ingredients. [CA] Provide scoops with handles to prevent direct hand contact with food. Store handles in such a way to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed cooking equipment extends outside of the ventilation hood. [CA] The ventilation hood shall have a minimum of 6-inches overhang over cooking equipment.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1) Observed active leak in the piping underneath the 2-compartment sink. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

2) Observed several drainpipes extend directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.

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

Inspector Observations: Observed parts of the flooring in the kitchen area are damaged and missing base coving. Observed floor in the outside buffet area is missing base coving. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	120.00 Fahrenheit	
ambient	2-door preparation unit	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
raw meat	walk-in cooler	41.00 Fahrenheit	
dumplings	buffet steam table	135.00 Fahrenheit	
ambient	3-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw meat	walk-in freezer	0.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	120.00 Fahrenheit	
kimchi	buffet cold holding	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: IRON POT STEW

NEW OWNER: HH LUCKY INC

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2026 - 01/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 1/20/2026.***

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 **2/3/2026**. 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: Guanghong Lu
Owner

Signed On: January 20, 2026