

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 FA0293901 - IPPUDO #32006		Site Address 19540 VALLCO PY 130, CUPERTINO, CA 95014		Inspection Date 07/24/2025	
Program PR0437689 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name IPPUDO CA LLC		Inspection Time 14:15 - 15:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MAGGIE	FSC Ratish Sharma 01/07/2028		

Placard Color & Score

YELLOW
79

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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						
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						
K34	Warewash facilities: installed/maintained; test strips						
K35	Equipment, utensils: Approved, in good repair, adequate capacity						
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink at front noodle cook-line had no soap in dispenser. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator refilled dispenser with hand soap.

Follow-up By
07/28/2025

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

Inspector Observations: Measured boiled eggs at 72F on counter at noodle cook-line. [CA] PHFs shall be held at 41°F. [COS] Placed boiled eggs back into drawer cooler.

Follow-up By
07/28/2025

Minor Violations

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: Quaternary ammonium measured at 100ppm in sanitizer buckets and at 3-comp sink. [CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

Note: No active warewashing during time of inspection.

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: Four CO2 canisters not fastened by chain to a rigid surface. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
radish sprouts	2-door upright	42.00 Fahrenheit	near stove
quat	sanitizer bucket	100.00 PPM	
rice	cook-line	165.00 Fahrenheit	
fried chicken	cook-line	170.00 Fahrenheit	
sliced beef	2-door under counter cooler	34.00 Fahrenheit	noodle cook-line
noodles	2-door upright	34.00 Fahrenheit	next to deep fryer
meatballs	prep-line drawer cooler	28.00 Fahrenheit	
potstickers	prep-line drawer cooler	29.00 Fahrenheit	
bean sprouts	2-door upright cooler	42.00 Fahrenheit	noodle cook-line
broth	hot holding	150.00 Fahrenheit	
chili sauce	hot holding	145.00 Fahrenheit	
warm water	handsink	100.00 Fahrenheit	
eggs	2-door under counter cooler	39.00 Fahrenheit	noodle cook-line
par boiled brussel sprouts	prep counter	90.00 Fahrenheit	diligent prep
hot water	2-comp prep sink	120.00 Fahrenheit	
high temperature	dishwasher	171.00 Fahrenheit	
beef	2-door upright	41.00 Fahrenheit	near stove
sliced chicken	2-door under counter cooler	41.00 Fahrenheit	noodle cook-line

Overall Comments:

Joint inspection and report written by Hayley Mentz

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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 **8/7/2025**. 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.

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: Maggie Dai
Server

Signed On: July 24, 2025