

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 12/03/2024		Placard Color & Score YELLOW 63		
Program PR0305067 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name QPOT, INC		Inspection Time 14:05 - 16:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VINH NGUYEN				FSC VY NGUYEN 2-6-27

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		X			S
K07	Proper hot and cold holding temperatures		X		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		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	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	X	
K33	Nonfood contact surfaces clean		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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		
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: FOUND BOTH OF THE HAND WASH SINKS IN THE KITCHEN WITH POTS INSIDE THE SINK AND ONE HAD A CART BLOCKING ITS ACCESS. THERE WERE NO PAPER TOWELS IN THE WALL DISPENSER IN THE EMPLOYEES RESTROOM. [CA] ENSURE THE SINKS ARE ALWAYS ACCESSIBLE AND WELL STOCKED WITH PAPER TOWELS AND SOAP AT ALL TIMES. COS

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

Inspector Observations: FOUND THE COOKED NOODLES WITH VEGETABLES IN THE DRAWER HOT HOLDING UNIT AT 131F. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR MORE. THE FOOD WAS RE-HEATED TO 165F.

FOUND THE MASHED POTATOES AND THE COOKED BEANS SPROUTS AT 60F IN THE SERVICE REFRIGERATOR NEAR THE BACK WALL. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

K14 - 8 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: THE WARE WASHER IS NOT SANITIZING THE DISHES. THE TEMPERATURE OF THE WATER DOES NOT REACH 160F. [CA] ENSURE THE HOT WATER TEMPERATURE FOR SANITIZING REACHES 160F MINIMUM. SA: MAY USE THE 3 COMPARTMENT SINK TO SANITIZE WITH CHLORINE AT 100 PPM UNTIL THE WARE WASHER GETS SERVICED.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: THE FIRST HAND WASH SINK IN THE KITCHEN DOES NOT HAVE HOT WATER. [CA] ENSURE THE HOT WATER IS AVAILABLE AT 100F. NOTE: THE HOT WATER VALVE BELOW THE SINK HAD BEEN TURNED OFF. COS

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

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: THE OUTSIDE LIP OF THE ICE MACHINE HAS MOLD LIKE SUBSTANCE. [CA] CLEAN THIS AREA 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

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Inspector Observations: THE WALK IN COOLER IS DRIPPING WATER FROM THE CONDENSER ONTO THE FLOOR. [CA] REPAIR THE WALK IN COOLER.

**Follow-up By
12/09/2024**

THE SERVICE REFRIGERATOR IN THE KITCHEN NEAR THE BACK WALL IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST THE REFRIGERATOR SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FOUND A KNIFE IN THE KITCHEN WITH A BROKEN TIP. [CA] REPLACE THE KNIFE.

FOUND THE GASKETS IN THE UNDER COUNTER FREEZER IN DISREPAIR. FOUND THE DOOR OF THIS FREEZER DO NOT CLOSE SECURELY. [CA] REPLACE THE GASKETS AND FIX THE DOORS.

FOUND A FOOD EMPLOYEE USING RUBBER GLOVES THAT MAY NOT BE FOOD GRADE (PACKAGE IS IN A FOREIGN LANGUAGE) TO MIX THE NOODLES IN THE WOK. [CA] DO NOT USE NOT APPROVED GLOVES TO HANDLE COOKED FOOD. USE FOOD GRADE UTENSILS.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: MISSING THERMOMETER FOR SOME OF THE REACH IN REFRIGERATORS. [CA] ENSURE ALL THE REFRIGERATORS HAVE A THERMOMETER.

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 FEW JACKETS STORED ON SHELVES NEXT TO FOOD OR FOOD RELATED ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
FRIED CHICKEN	HOT HOLDING	135.00 Fahrenheit	
NOODLES AND VEGGIES	SECOND DRAWER	155.00 Fahrenheit	
	REFRIGERATOR		
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	3 COMPARTMENT SINK	100.00 PPM	
WAGYU BRISKET	SMALL REFRIGERATOR	40.00 Fahrenheit	
MASHED POTATOES	SERVICE REFRIGERATOR	60.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	37.00 Fahrenheit	
PORK	WALK IN FREEZER	24.00 Fahrenheit	
RICE	HOT HOLDING	155.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	37.00 Fahrenheit	
MEAT	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
NOODLES WITH VEGGIES	DRAWER HOT HOLDING UNIT	131.00 Fahrenheit	
PORK	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEAN SPROUT	SERVICE REFRIGERATOR	60.00 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 **12/17/2024**. 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: FENG
MANAGER
Signed On: December 03, 2024