

# 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

<b>Facility</b> FA0214208 - SEAPOT		<b>Site Address</b> 740 E EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 11/10/2023
<b>Program</b> PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> XIAO LONG KAN INC	<b>Inspection Time</b> 10:55 - 11:35
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KHANG	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/08/2023

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

**Compliance of this violation has been verified on: 11/10/2023**

Cited On: 11/08/2023

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

**Compliance of this violation has been verified on: 11/10/2023**

#### Minor Violations

Cited On: 11/10/2023

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

**Inspector Observations: Paper towel stored outside the sink. Per employee, dispenser is broken and new dispenser has been ordered.**

**[CA] Single use paper towel shall be stored in dispenser at all times.**

#### Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	

#### Overall Comments:

**On site for follow up inspection for routine inspection from 11/08/2023.**

**Major violations are corrected.**

**Continue to correct minor violations.**

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 **11/24/2023**. 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:** Vo  
Manager  
**Signed On:** November 10, 2023