

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 FA0214208 - SEAPOT		Site Address 740 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 12/12/2025	
Program PR0302293 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name XIAO LONG KAN INC		Inspection Time 12:00 - 15:30
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By MANH	FSC XIAO HANG CHEN 3/27/1028		

Placard Color & Score
GREEN
71

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						
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			N
K07 Proper hot and cold holding temperatures			X				N
K08 Time as a public health control; procedures & records			X				N
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				N
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	X	
K30 Food storage: food storage containers identified	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
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: Paper towel dispenser is not operating in employee restroom.

[CA] Paper towels in dispenser shall be available at all times.

[COS] Paper towels provided.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured bean sprouts at 45F in grab and go refrigerator at conveyor belt# 1 (closer to bar). Measured bean sprouts at 47F on a rack near belt #3.

Per manager, it was taken out of walk in cooler at 11 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ice added as ingredient to bean sprouts container in grab and go refrigerator. And moved container from the rack to the grab and go refrigerator at belt #3.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed time logs for all conveyor belts, however time log for few food items is missing and lack of date on the record sheet.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Ensure all the time logs sheets are dated.

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: Measured chlorine at 0 ppm in dish machine, no active warewashing at the time of the inspection. Ensure dishes are manually sanitize until dish machine is fixed.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Meat slicers are not in clean to sight, not in use at this time. Per manager, it is cleaned at the end of the day.

[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

Observed wet containers stacked together on racks above prep sink.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed raid spray in back storage room.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

Observed detergent disinfectant store above ready to eat food items near first conveyor belt (closed to bar).

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.[COS] Manager removed the disinfectant bottle and stored it at the bottom shelf away from food.

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

Inspector Observations: Observed open bulk bags of dry food items in dry storage room. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

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Inspector Observations: Accumulation of dust on both walk in cooler fans.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping towels stored used on multiple prep tables without sanitizer.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Observed both exits doors from the kitchen partially propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Observed employee drinks, chargers and bags stored amongst food and food contact surfaces.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Observed broken tiles on floor in warewash area with standing water, missing grout between tiles with standing water in front of cookline area and hand wash sink.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Loose stainless steel wall/coving in front of produce walk in cooler. [CA] Ensure the wall and coving are secured without gaps or holes.

Accumulation of black grime on walls under dish machine area, food debris in drain at warewash area.

[CA] Clean the floors and walls and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink (kitchen)	100.00 PPM	
Mussels	Prep refrigerator at belt #3	39.00 Fahrenheit	
Chlorine	Dish machine (bar)	50.00 PPM	
Beef	Walk in cooler(meat)	41.00 Fahrenheit	
Meat balls	Prep refrigerator at belt #3	41.00 Fahrenheit	
Tempura	Prep refrigerator at belt #3	41.00 Fahrenheit	
Mussels	Prep refrigerator at belt #2	41.00 Fahrenheit	
Quail Egg	Prep refrigerator at belt #2	41.00 Fahrenheit	
Mussels	Walk in freezer	9.00 Fahrenheit	
Beef	Prep refrigerator at belt #1 (close to bar)	41.00 Fahrenheit	
Bean sprouts	container on a rack near belt #3	47.00 Fahrenheit	moved to grab and go refrigerator
Oyster mushrooms	Kimchi refrigerator unit	41.00 Fahrenheit	
Cray fish	Prep refrigerator at belt #2	41.00 Fahrenheit	
Bean sprouts	Grab and go refrigerator at belt #1	45.00 Fahrenheit	ice added as ingredient
Melon	Self service bar	41.00 Fahrenheit	
Chlorine	Dish machine (kitchen)	0.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tofu	Walk in cooler (produce)	41.00 Fahrenheit	
Tofu	Prep refrigerator at belt #1 (close to bar)	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Kimchi	Self service bar	41.00 Fahrenheit	

Overall Comments:

CO0158398

Ensure TPHC (time as public health) is used if multiple bowls of soups are kept at room temperature next to cook line before they are taken to customers.

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 **12/26/2025**. 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: MANH VU
SHIFT LEAD/MANAGER

Signed On: December 12, 2025