

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 FA0211926 - SIZZLING POT HOUSE		Site Address 2725 EL CAMINO REAL 101, SANTA CLARA, CA 950		Inspection Date 03/17/2025		Placard Color & Score GREEN 79		
Program PR0303617 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name Q & H LLC		Inspection Time 13:15 - 14:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By QING HE				FSC QING HE 05/18/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		
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		
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		
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

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

Inspector Observations: *In the kitchen area, on the counter-top, measured container of bean sprouts at 65F, wood ear mushrooms at 55F, quail eggs at 59F and spam at 60F. Per operator, bean sprouts, and wood ear mushrooms stored for 1.5 hours, and quail eggs and spam stored for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator added ice to container of bean sprouts, and wood ear mushrooms to facilitate proper holding temperatures. Can of quail eggs and spam opened an hour prior was moved to refrigeration to cool to 41F within 3 hours, for a total of 4 hours from when opened.*

In the kitchen, on the counter-top, measured container of cooked seaweed cold dish at 48F, and cucumber cold dish with wood ear mushrooms, and bean curd at 50F. Per operator, food items prepared an hour prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator placed containers of cold dishes into an ice bath to facilitate proper holding temperatures.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed employee food handler card expired. [CA] Ensure all employees have valid food handler cards.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, measured covered bowls of braised chicken, pork and beef between 70F and 75F. Per operator, bowls of braised chicken, pork, and beef prepared 1.5 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; left uncovered; separated into smaller portions; using an ice paddle; and/or using rapid cooling technology. [SA] Operator uncovered bowls and moved to 2 door reach in refrigerator to facilitate proper cooling. Discussed procedural change with operator to discontinue covering bowls to allow for rapid cooling and adequate ventilation of heat.*

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: *At the 3 compartment sink, measured quaternary ammonium sanitizer at 100 ppm. Observed container of quaternary ammonium sanitizer was empty and only residual chemical in the supply line. [CA] Ensure equipment and utensils are properly cleaned and sanitized using either 200 PPM quaternary ammonium sanitizer OR 100 PPM chlorine sanitizer. [COS] Compartment of quaternary ammonium sanitizer was drained, and chlorine sanitizer compartment was set up and measured at 100 PPM.*

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

Inspector Observations: *In the dry storage area, observed open bags of spices and bulk bags of rice and salt. [CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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

Inspector Observations: *In the kitchen area, observed laminate material attached to shelving below the stainless steel prep tables. Observed gaps and crevices from laminate peeling away from the shelving. [CA] Ensure only approved, smooth, durable, and easily cleanable materials are used. Discontinue use of laminate material to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
braised pork trotters	pressure cooker	168.00 Fahrenheit	
bean sprouts	2 door reach in refrigerator	41.00 Fahrenheit	
quail eggs	counter-top	59.00 Fahrenheit	Can opened an hour prior.
tofu	2 door reach in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
bean sprouts	counter-top	65.00 Fahrenheit	
cooked seaweed cold dish	counter-top	48.00 Fahrenheit	
cucumber cold dish with wood ear mushrooms and bean curd	2 door reach in refrigerator	49.00 Fahrenheit	Per operator, prepared an hour prior and stored in refrigeration.
cooked rice	rice cooker	185.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked hot and spicy beef slice rice noodle	stovetop	187.00 Fahrenheit	
spam	counter-top	60.00 Fahrenheit	Can opened an hour prior.
braised chicken, braised beef, braised pork	covered bowls on cooling rack	75.00 Fahrenheit	Bowls measured between 70F and 75F.
cooked potato cold dish	counter-top	41.00 Fahrenheit	
tonkotsu base	cookline/stovetop	140.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
wood ear mushrooms	counter-top	55.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	
sliced beef	counter-top	40.00 Fahrenheit	
cucumber cold dish with wood ear mushrooms and bean curd	counter-top	50.00 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 3/31/2025. 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: QING HE
 OWNER
 Signed On: March 17, 2025