

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

**- No Signature**



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org

**OFFICIAL INSPECTION REPORT**

Facility FA0263994 - HI POT		Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 07/07/2020	
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HI POT LLC		Inspection Time 12:40 - 13:40
Inspected By Obby Shehadeh	Inspection Type RISK FACTOR INSPECTION		Consent By QIANSHEN CHEN (PIC)	FSC Jun Tao 03/16/2021	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				N
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						
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						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						
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		
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

# OFFICIAL INSPECTION REPORT

Facility FA0263994 - HI POT	Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 07/07/2020
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HI POT LLC	Inspection Time 12:40 - 13:40

## Comments and Observations

### Major Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Bean sprouts on prep counter measured at 65 degrees F. Per PIC, bean sprouts have been out for 1 hour. [COS]**

**PIC added ice to container.**

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

### Minor Violations

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

**Inspector Observations: Paper towels in restroom not provided in dispenser**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
tofu	cold-holding	40.00 Fahrenheit	
pork	cold-holding prep unit	40.00 Fahrenheit	
rice	rice warmer	152.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
bean sprouts	prep counter	65.00 Fahrenheit	ice added.
beef	walk-in cooler	41.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
raw shelled eggs	walk-in cooler	40.00 Fahrenheit	
raw beef	cold-holding prep unit	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

### Overall Comments:

**Appendix A not posted. Employees not wearing face coverings at time of inspection. Employees put on face coverings during inspection.**

**Social Distance Protocol implemented and discussed with PIC.**

**Report and Appendix A will be emailed.**

---

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 **7/21/2020**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control