

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 FA0286634 - HAI DI LAO	Site Address 19409 STEVENS CREEK BL 100, CUPERTINO, CA 9	Inspection Date 09/04/2025
Program PR0429818 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YUAN, MARS	Inspection Time 14:35 - 15:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNIFER SHAO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/02/2025

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

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/02/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/04/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tripe	Upright reach-in cooler at window prep	40.00 Fahrenheit	
Raw shrimp	Food prep unit by walk-in freezer	38.00 Fahrenheit	
Pork bone broth	Hot holding	145.00 Fahrenheit	
Raw beef	Reach-in cooler located across from cook line	40.00 Fahrenheit	
Raw fish	Upright reach-in cooler at window prep	41.00 Fahrenheit	
Raw fish	Food prep unit by walk-in freezer	41.00 Fahrenheit	
Chicken nuggets	Reach-in cooler between cook line and dishwasher	39.00 Fahrenheit	
Raw beef	Upright reach-in freezer	22.00 Fahrenheit	
Sausage	Upright reach-in cooler at window prep	41.00 Fahrenheit	
Tofu	Upright reach-in cooler at window prep	41.00 Fahrenheit	
Cut watermelon	Reach-in cooler located across from cook line	39.00 Fahrenheit	
Yakult	Reach-in cooler between cook line and dishwasher	39.00 Fahrenheit	
Intestines	Reach-in cooler between cook line and dishwasher	41.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 9/2/25.

Verified that major violations are still in compliance

- Potentially hazardous foods were measured at proper holding temperatures. See measured observations

- Potentially hazardous foods at the sauce bar that are subject to time rather than temperature are time-marked with labels on the containers.

The following minor violation was also observed to have been corrected:

- Unapproved softserve machine has been removed from the facility and operator is working on submitting plans for addition of the equipment.

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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 **9/18/2025**. 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: Jennifer Shao
Kitchen Manager

Signed On: September 04, 2025