

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 FA0200768 - VIKHAR VALERO		Site Address 1699 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 07/17/2025	
Program PR0376174 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name VIKHAR GAS		Inspection Time 12:40 - 13:25
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By RAY SHARMA	FSC Exempt		

Placard Color & Score

GREEN

88

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
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							
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										

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed paper towels stored away from the 3 compartment sink/handwash station.
[CA] Ensure paper towels are provided from a dispenser and stored at the handwash station to allow for proper handwashing.

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 ice machine, in the inner panel, observed mold-like growth.

[CA] Ensure inner panel of the ice machine is cleaned and sanitized to prevent possible contamination of food (ice).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the 3 compartment sink, measured hot water at 113F.

[CA] Ensure hot water is provided at 120F from the 3 compartment sink and mop sink.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed mop sink was slow-draining.

[CA] Ensure the plumbing for the mop sink is properly functioning and able to adequately dispose of wastewater.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken salad sandwich	display refrigerator	41.00 Fahrenheit	
ham and cheese sandwich	display refrigerator	41.00 Fahrenheit	
milk	display refrigerator	41.00 Fahrenheit	
orange juice	counter-top reach in refrigerator	41.00 Fahrenheit	
naked juice	counter-top reach in refrigerator	41.00 Fahrenheit	
ice cream bar	freezer chest	-16.00 Fahrenheit	
milkshake base	counter-top reach in freezer	-2.00 Fahrenheit	
hot water	mop sink	113.00 Fahrenheit	
hot water	3 compartment sink	113.00 Fahrenheit	
orange juice	6 door reach in refrigerator	38.00 Fahrenheit	

Overall Comments:

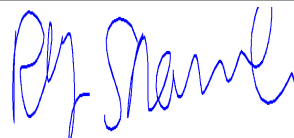
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/31/2025**. 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.

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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: RAY SHARMA
PIC

Signed On: July 17, 2025