

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 FA0263994 - HI POT		Site Address 19066 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 04/30/2021
Program PR0389089 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HI POT LLC	Inspection Time 11:00 - 11:45
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION	Consent By QIANSHEN CHEN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 04/28/2021

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/30/2021

Cited On: 04/28/2021

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

This violation found not in compliance on 04/30/2021. See details below.

Cited On: 04/30/2021

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

Inspector Observations: Cooked shrimp measured at 54F, cooked chicken measured at 54F, and cooked fish measured at 54F in bowls at prep unit. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Food to be held until 1:00 pm and then disposed of in trash. Use TPHC with time codes for control of the food.

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	dishwasher	50.00 PPM	
hot water	3 compartment	120.00 Fahrenheit	
cooked chicken	prep	54.00 Fahrenheit	
raw chicken	prep	40.00 Fahrenheit	
crowdad	walk in	42.00 Fahrenheit	
cooked fish	prep	54.00 Fahrenheit	
cooked shrimp	prep	54.00 Fahrenheit	
sauce	walk in	43.00 Fahrenheit	
fish	walk in	41.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection for inspection dated 4/28/2021.

Use Time as a Public Health Control (TPHC) for the cooked shrimp, cooked chicken, cooked fish. Use time codes and provide written procedures.

Facility has started cleaning facility. Continue cleaning of facility.

Did not observe hand washing violations at time of inspection. Discussed hand washing with manager.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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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 **5/14/2021**. 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: Qianshen Chen
Manager

Signed On: April 30, 2021