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 FA0269922 - 02 VALLEY		Site Address 19058 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/26/2021	Placard Color & Score	
Program PR0401744 - FOOD PREP / FO	DOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	Owner Name 02 VALLEY CORPORATION	Inspection Time 19:00 - 19:45	GREEN	
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION	Consent By ZACH WANG			N/A	

Comments and Observations

Major Violations

Cited On: 03/24/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 03/26/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	<u>Comments</u>
hot water	hand sink	120.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection for limited inspection dated 3/24/2021.

Running water has been provided. Water main has been repaired. Boil Water Notice has been removed.

Facility has hot running water.

Facility disposed of all ice.

Facility is okay to operate.

A charge of \$438.00 will be invoiced for this inspection.

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

FACILITY RE-OPENED / PERMIT REINSTATED

Zach Wang Manager March 26, 2021

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 <u>4/9/2021</u>. 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	Received By:
[PBI]	Performance-based Inspection	
[PHF]	Potentially Hazardous Food	Signed On:
[PIC]	Person in Charge	5
[PPM]	Part per Million	
[S]	Satisfactory	
[SA]	Suitable Alternative	
[TPHC]	Time as a Public Health Control	