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 | |
| | | |