

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 FA0256331 - JIA JIA KITCHEN		Site Address 1600 S DE ANZA BL 20, SAN JOSE, CA 95129		Inspection Date 09/03/2026		Placard Color & Score YELLOW 37		
Program PR0374343 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PINEAPPLE & MANGO REST,		Inspection Time 14:30 - 17:40			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By KEN LU				FSC YINGJIAN LU 01/11/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			
K14	Food contact surfaces clean, sanitized		X		X			N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, no paper towels and soap in handwash sink near prep counter.*

Follow-up By
09/08/2026

[CA] *Paper towels and soap shall be provided in dispensers at every handwash sink.*

[COS] *PIC restocked paper towels in paper towel dispenser and provided hand soap.*

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

Inspector Observations: *Measured improper holding temperatures for the following:*

Follow-up By
09/08/2026

1. At the front service counter, at the steam table, measured potentially hazardous foods between 103F and 133F including stewed pork belly, egg soup, meatball, tofu, eggplant, chow mien, and bean sprouts. In the rice cooker, measured cooked rice at 113F. PIC reported PHFs in the steam table stored from 11:30am and cooked rice stored from 12:00pm.

2. At the front service counter, in the insert prep top with ice, measured pig ear at 56F. In the under counter fridge, measured cooked chicken at 57F. PIC reported pig ear and cooked chicken stored from 11:30am.

3. In the kitchen prep area, measured potentially hazardous foods between 46F and 67F including ground pork, beef, chopped chicken, chicken feet, and whole fish. PIC reported PHFs stored outside of refrigeration within the last 30 minutes.

4. In the kitchen prep area, stored on top of the insert prep top for the 2 door prep unit, measured cooked duck at 60F and cooked pork belly at 46F. PIC reported PHFs stored from 12:00pm.

[CA] *Potentially hazardous foods shall be held cold at 41F and below or hot at 135F and above.*

[SA]

1. Potentially hazardous foods in the steam table and the rice cooker were discarded within 4 hours from when removed from temperature control.

2. PIC moved container of pig ear and cooked chicken to walk-in refrigerator for proper cold holding.

3. PIC moved PHFs stored in the kitchen prep area to the walk-in refrigerator for proper cold holding.

4. PIC moved cooked duck and pork belly to the under counter refrigerator for proper cold holding.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the kitchen area, on a storage rack next to the walk-in refrigerator, observed whole ginger stored on a tray with pieces of rotting ginger and growing fruit flies.*

Follow-up By
09/08/2026

[CA] *Food is adulterated/contaminated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *Tray of ginger was VC&D due to contamination and adulteration. See VC&D report.*

K14 - 8 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: *PIC skipped sanitizing step during warewashing.*

Follow-up By
09/08/2026

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[CA] All food contact surfaces of equipment and utensils shall be cleaned and sanitized using an appropriate sanitizer such chlorine sanitizer at 100ppm.

[COS] PIC rewashed contaminated equipment and utensils in sanitizing solution measured at 100ppm.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: PIC attempted to conduct food preparation tasks after touching contaminated surfaces. PIC was instructed to wash hands.

[CA] Employees are required to wash hands before handling food and any time contamination may occur.

[COS] PIC washed hands at the handwash sink using warm water, hand soap and paper towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked oxtail in covered large metal pot measured at 83F. Per PIC, meat had been cooling for less than 2 hours.

[CA] All potentially hazardous food shall be rapidly cooled from 135F to 70F within 2 hours, and from 70F to 41F within 4 hours.

[SA] Oxtail moved from large metal pot and placed in a metal bowl over an ice bath. Bowl and ice bath moved to walk-in freezer to facilitate cooling.

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

Inspector Observations: Cold water unavailable at handwash sink in kitchen near prep counter.

[CA] An adequate, pressurized, and potable supply of hot and cold water shall be provided at the handwash sink at all times.

[COS] Cold water was turned back on.

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

Inspector Observations: Wastewater draining slow at the handwash sink in the kitchen near the prep counter.

[CA] Wastewater shall be properly disposed at the handwash sink.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Throughout the facility, observed a large number of fruit flies.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

In the kitchen area, observed a single dead cockroach by the 2 door reach in refrigerator. At the front service counter, observed a single dead cockroach by the dough prep station.

[CA] Ensure facility is kept free of cockroach activity to prevent possible contamination. Clean and sanitize all areas with activity. Contact pest control to provide service for facility.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the walk-in refrigerator, observed a tray of pig ear stored over and in contact with a container of raw ground pork.

[CA] Ensure raw meats and cooked ready to eat foods are stored separately to prevent contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *In the kitchen prep area, observed open food grade containers, and open bulk bags of flour.*

[CA] Ensure all dry food is stored in a food grade container and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *In the kitchen prep area, along shelving, observed food debris and accumulation. At the kitchen hand wash sink, observed grime accumulation on hot and cold water knobs.*

[CA] Ensure all non-food contact surfaces are frequently cleaned and maintained to prevent cross contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chlorine test strips were unavailable by the warewash area.*

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the kitchen prep area, at the 2 door reach in refrigerator, observed water leaking from the bottom of the refrigerator into a catch bucket. Observed heavy rust and missing evaporating pan below the 2 door reach in refrigerator.*

[CA] Ensure equipment is maintained in good repair and operates with proper function.

At the front service counter, at the dough prep counter, observed wooden columns, shelving, and panels installed.

[CA] Discontinue use of wooden materials within the facility. Use only approved, smooth, durable, and easily cleanable material.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *At the cookline, observed grease accumulation on the hood and hood filters.*

[CA] Ventilation hood filters shall be maintained clean and in good repair. Ventilation shall effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed excess accumulation of unused equipment, and unorganized storage of equipment.*

[CA] Ensure all unused equipment within the facility is removed to prevent clutter and possible harborage of vermin. Reorganize all equipment and storage within the facility.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed accumulation of food debris and grease below and around the floors at the cookline, behind prep tables, behind refrigeration, and in the back storage room.*

[CA] Ensure floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
beef	2 door prep unit	39.00 Fahrenheit	
cooked duck	2 door prep unit	60.00 Fahrenheit	
ambient air temperature	walk-in freezer	22.00 Fahrenheit	
soy sauce chicken	walk-in refrigerator	39.00 Fahrenheit	
potentially hazardous foods	kitchen prep area	67.00 Fahrenheit	Measured between 46F and 67F including ground pork, beef, chopped chicken, chicken feet, and whole fish
cooked pork belly	2 door prep unit	46.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
pig ear	insert prep top with ice	56.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
potentially hazardous foods	steam table	103.00 Fahrenheit	Measured between 103F and 133F including stewed pork belly, egg soup, meatball, tofu, eggplant, chow mien, and bean sprouts.
egg tomato	steam table	152.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fish	2 door prep unit	40.00 Fahrenheit	
cooked chicken	undercounter fridge	57.00 Fahrenheit	
rice vermicelli	steam table	143.00 Fahrenheit	
cooked rice	rice cooker	113.00 Fahrenheit	

Overall Comments:

Facility name changed to HAN'S KITCHEN. Verified ownership has not changed and matches business license. Facility DBA to be changed.

**Report written by Natalie Hak and Frank Leong
 Joint inspection with Natalie Hak**

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 **9/17/2026**. 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: KEN LU
 MANAGER

Signed On: September 03, 2026