

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 FA0204866 - JING JING RESTAURANT		Site Address 443 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 11/07/2023	
Program PR0303332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSAI, KING		Inspection Time 11:35 - 14:15
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION		Consent By BETTY	FSC Not Available	

Placard Color & Score
GREEN
63

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures			X				S
K08 Time as a public health control; procedures & records			X				S
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							
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		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		
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one live cockroach on wall behind the steam table. [CA] Continue to eliminate pests. Operator removed the cockroach from facility.

Facility currently has ecolab pest control service every 4 weeks. Reviewed last service report, no activity found.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food managers certificate has expired (9/2023). [CA] Renew immediately.

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

Inspector Observations: Observed a cutting board stored behind the faucet handles at the hand sink next to the wok. Observed 4 drain covers inside the hand sink next to the dishwasher. [CA] Do not store equipment at the hand sink. Keep basin of hand sink empty at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured shrimp, chicken, beef at top insert of prep unit across from cookline at 50F.

[CA] Fill containers half way and provide additional ice in bags to maintain 41F and below.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Fried rice is left out at room temperature and is not included in the time log for time as a public health control (TPHC). [CA] Include this item on the time log sheet.

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: Observed mold like debris in the ice machine. [CA] Clean and sanitize this unit regularly.

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: Observed raw chicken stored above vegetables in single door prep unit across from wok stove. [CA] Store raw meat below ready to eat food. [COS]

Observed several uncovered food in the 2 door prep unit across from the wok stove. [CA] Keep food covered except during cooling.

Observed rice (broken rice) on sheet pan left uncovered located below gas pipes at steam table. [CA] Relocate to prevent contamination of food from the pipes.

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

Inspector Observations: Observed cans, bowls, to-go plastic containers, used as scoops for the bulk dry ingredients. [CA] Replace with scoops with handles.

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

Inspector Observations: Observed heavy debris build up on faucet handles of hand sinks, in between food equipment at the stove. [CA] Clean and sanitize these daily.

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

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Inspector Observations: *Observed metal pie pans/plates used for food portioning has several cracks. [CA] Replace with durable multi-use metal plates. Owner stated she has ordered durable metal plates. [COS] The cracked plates were discarded in trash.*

Observed inoperable oven next to wok stove. Owner stated oven is not being used. [CA] Remove inoperable equipment from facility as this can harbor pests.

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

Inspector Observations: *Observed heavy and excessive amount of grease build up on the filters, back splash, walls at and along the wok stove. [CA] Clean the filters weekly to prevent grease build up. Deep clean this area, correct by 11/21/23.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloth bucket measured at 0 ppm chlorine. [CA] Maintain at 100 ppm. [COS]*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed black flex hose from the dishwasher draining directly inside a floor drain. [CA] Waste lines must be drained through an approved floor sink with a minimum of 1 inch air gap.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
corn soup	steam table	160.00 Fahrenheit	
water	hand sinks, all	100.00 Fahrenheit	
tofu	prep unit across cookline	38.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
ambient	walk in cooler	40.00 Fahrenheit	
water	2 comp sink faucet	120.00 Fahrenheit	
ambient	prep unit across cookline	40.00 Fahrenheit	
egg drop soup	steam table	162.00 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 **11/21/2023**. 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: Betty Tsai
manager

Signed On: November 07, 2023