

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 FA0253051 - FU KEE RESTAURANT		Site Address 121 BERNAL RD 50, SAN JOSE, CA 95119		Inspection Date 11/05/2024		Placard Color & Score GREEN 77		
Program PR0368433 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUNG, TUYEN		Inspection Time 15:30 - 17:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By SUPING ZANG				FSC Suping Zang 01/13/2029

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						S
K06	Adequate handwash facilities supplied, accessible			X				
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						
K14	Food contact surfaces clean, sanitized	X						S
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							
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		
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the food prep cold hold unit (peas 49F, cooked chicken 90F, raw beef 48F, raw chicken 47F, shrimp 108F). Per PIC, the cook put several items in the unit to cool which warmed up the other items. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. [COS] PIC removed hot items from the unit and put them in the walk-in cooler.

Minor Violations

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

Inspector Observations: One of the kitchen handwash stations did not have paper towels. [CA] Ensure all handwash stations are stocked with soap and paper towels at all times. [COS] PIC refilled paper towel dispenser during time of inspection.

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

Inspector Observations: Observed potentially hazardous food cooling in the food prep cold hold unit, double stacked on top of cold foods. [CA] Discontinue cooling PHFs in the food prep cold hold unit. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. Rapidly cool foods from 135F to 70F within 2 hours using techniques such as shallow pans, smaller portions, frequent stirring, ice baths, and/or ice paddles. Then cool items from 70F to 41F within 4 hours on the top shelf of the walk-in cooler and using rapid cooling techniques if needed. [COS] PIC moved cooling PHFs to walk-in cooler.

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

Inspector Observations: Hot water at 3 comp sink measured at 104F. [CA] Provide hot water at a minimum of 120F at 3 comp and food prep sinks.

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

Inspector Observations: Observed boxes of food stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Observed air fryer on a food prep surface. [CA] All cooking equipment must be approved and operated under a hood. Remove air fryer.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed 3 comp warewash sink being used for food prep (cleaning produce). [CA] Use 3 comp sink for warewashing only and food prep sink for food preparation.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
peas	food prep cold hold	49.00 Fahrenheit	
raw chicken	food prep cold hold	47.00 Fahrenheit	
fresh rice noodle	food prep surface	65.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
buns	walk-in freezer	7.00 Fahrenheit	
raw chicken	walk-in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked chicken	food prep cold hold	90.00 Fahrenheit	
half n half	walk-i n cooler	40.00 Fahrenheit	
raw beef	food prep cold hold	48.00 Fahrenheit	
shrimp	food prep cold hold	108.00 Fahrenheit	
hot water	3 comp sink	104.00 Fahrenheit	
rice noodles	walk-in cooler	42.00 Fahrenheit	
fried chicken	cooling racks	101.00 Fahrenheit	cooling for 45 minutes per PIC

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 **11/19/2024**. 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: Suping Zang
Owner
Signed On: November 05, 2024