

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 FA0259154 - GREAT KHANS IN EASTRIDGE | | Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122 | Inspection Date 08/05/2024 |
| Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | Owner Name GREAT KHANS IN EASTRIDG | Inspection Time 12:30 - 13:25 |
| Inspected By HENRY LUU | Inspection Type FOLLOW-UP INSPECTION | Consent By MARTHA | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 07/31/2024

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

Compliance of this violation has been verified on: 08/05/2024

Cited On: 07/31/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/05/2024

Cited On: 07/31/2024

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

Compliance of this violation has been verified on: 08/05/2024

Minor Violations

Cited On: 08/05/2024

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

Inspector Observations: Bean sprouts maintained on inadequate ice bath with ice only touching the bottom of the container. Bean sprouts measured at 54F. Employee stated that bean sprouts were replenished about 10-20 minutes prior.

Slice tomatoes maintained on inadequate ice bath with ice only touching the bottom of the container. Slice tomatoes were sliced and brought out less than 10 minutes prior.

Employee stated that PHF items will be maintained on time as a public health control (TPHC) moving forward as the facility does not the proper equipment to prepare a sufficient ice bath.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

**** Note: TPHC written procedures were provided to PIC.**

Cited On: 08/05/2024

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

Inspector Observations: One dead cockroach observed on floor underneath the hand wash station.

No other activity was observed throughout the facility.

[CA] Clean and sanitize area of dead cockroaches.

Cited On: 08/05/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: --48 HOUR NOTICE--

Follow-up By
08/07/2024

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,107.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|------------------------------------|-------------------|---|
| Diced imitation crab | Walk-in refrigerator | 41.00 Fahrenheit | |
| Chlorine sanitizer | Three-compartment sink | 200.00 PPM | |
| Hot water | Three-compartment sink | 128.00 Fahrenheit | |
| Chow mein noodles | Walk-in refrigerator | 53.00 Fahrenheit | Employee stated that noodles was prepared in the morning approximately 2 hours prior. |
| Bean sprouts | Walk-in refrigerator | 49.00 Fahrenheit | Employee stated that item was delivered in the morning. |
| Hot dogs | On ice bath above the service line | 41.00 Fahrenheit | |
| Diced tofu | On ice bath above service line | 41.00 Fahrenheit | |

Overall Comments:

- *On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/31/2024.*
- *Facility has earned a green pass placard.*
- *Continue to address all other violations noted on inspection reports.*

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 **8/19/2024**. 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: Martha
PIC

Signed On: August 05, 2024