

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 FA0250965 - SHANGHAI FAMILY RESTAURANT	Site Address 10877 N WOLFE RD, CUPERTINO, CA 95014	Inspection Date 01/26/2026
Program PR0364230 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GONG, ZUNLUN	Inspection Time 16:00 - 17:40
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By SUNNY

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Hand sink at the service station lacks paper towels.

[CA] Handwashing towels or drying device shall be provided in dispensers.[COS]

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water valve at the 3-comp sink is disconnected. hot water is not available

[CA] Hot water shall be supplied at a minimum temperature of 120 at the 3-comp sink.

[COS] Employee restored hot water, water temperature from the faucet measured above 120F.

Follow-up By

01/28/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Employees started cleaning the kitchen floor and adding water on the floor, water started accumulating on the floor and overflowing. Water was backing up through the floor sinks, which appear to be clogged and not draining properly. Employee observed scooping up the water with a dust pan into the mop bucket.

[CA] Facility shall not operate if there is sewage overflowing or backing up in the kitchen. The food facility shall cease operation in the impacted areas of the food facility immediately until the sewage disposal problem has been repaired. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. Any contaminated food product shall be voluntarily discarded.

Follow-up By

01/28/2026

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

Inspector Observations: Old rodent droppings observed in the following areas: below cooking equipment, below food prep sink and below dough making station.

Cockroach dropping observed above the food prep sink. Facility is serviced monthly, report was provided for review.

[CA] Clean and sanitize area of old droppings, eliminate points of entry, seal all cracks and crevices in structure, continue working with the pest provider to prevent infestation.

[COS] Employee immediately eliminated the live cockroach, affected areas were cleaned and sanitized.

As this is a change of ownership inspection, the new owner stated they scheduled major deep cleaning prior to starting operation. New manager Sunny stated they will schedule a separate pest control service before opening.

Follow-up By

01/28/2026

Minor Violations

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: Buildup of mold like substance in the inner panel of the ice machine.

[CA] Clean and sanitize ice machine.

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

Inspector Observations: In the walk in cooler : Observed accumulation of dust and debris on the following areas : Shelves, walls, floor, fan guards.

Equipment handles throughout the kitchen are heavily stained.

Debris and dust accumulated in between equipment throughout the kitchen.

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

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Inspector Observations: Heavy grease buildup on hood filters.

[CA] Clean hood filters.

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

Inspector Observations: Heavy buildup of grease, grime and dust on the floors, walls and ceiling throughout the kitchen.

[CA] Floors, walls, and ceiling in food preparation area shall be maintained clean.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken	walk in	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
beef	prep referigerator	38.00 Fahrenheit	
Ambient	walk in	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

This inspection was conducted in conjunction with a change of ownership application. Change of ownership permit has not been issued due to major violations.

Facility is closed due to sewage backup and standing water in the kitchen. Cease all food operations immediately, protect all food from contamination, any contaminated food product shall be voluntarily discarded.

Repair clogged sinks, thoroughly clean and sanitize affected areas.

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/9/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

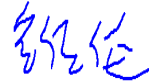
You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Zuolun Gong
Owner

Signed On: January 26, 2026