

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 FA0283248 - ROYAL FOOD		Site Address 10477 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 08/25/2026		Placard Color & Score GREEN N/A		
Program PR0424891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZOU, SUHUA		Inspection Time 13:45 - 16:00			
Inspected By THAO HA		Inspection Type RISK FACTOR INSPECTION		Consent By YIAN CHEN				FSC Yian Chen 05/15/2031

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	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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						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		X			N
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Pork ears observed to be in reduced oxygen packaging. Per operator, they vacuumed sealed the bags in the last day for storage only.*

[CA] *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.*

[COS] *Pig ear bags were unsealed and corner of each bag was cut.*

Minor Violations

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

Inspector Observations: *Only handwash sink in facility observed to be blocked by cutting board. [CA] Keep handwash sink completely clear and easily accessible.*

Handwash sink paper towels were stacked on top of paper towel dispenser. [CA] Keep paper towels inside a dispenser.

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

Inspector Observations: *1) Boiled chickens and pigs feet measured to be 81F - 135F in various bins inside back sink area. Per operator all items were cooked about 1 hours prior and should be cooled down completely prior to roasting items later.*

2) Roasted chickens and pigs feet measured to be 67F-63F resting on table in the front. Per operator both items were cooked in the last hour and will be placed into bags later.

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

[COS] *Both types and and pigs feet were moved into walk in cooler or freezer to continue cooling.*

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 measured to be 110F at 3-compartment sink. [CA] Provide hot water at least 120F.*

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

Inspector Observations: *--48 HOUR NOTICE--*

Our records indicate this facility is operating without a valid permit. Old owner stated restaurant had closed 07/30/2026 and facility was sold. Facility has 48 hours to submit for facility evaluation and to apply for health permit and 25% penalty will be applied to facility.

Failure to submit will result in a cease and desist and a 100% penalty.

Follow-up By 08/27/2026

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Beef	Walk in cooler	39.00 Fahrenheit	Per operator cooked today about 2.5 hours prior.
Chicken boiled	Walk in cooler	66.00 Fahrenheit	
Pork feet	Reach in cooler in front	41.00 Fahrenheit	
Hot water	3-comp sink	110.00 Fahrenheit	
Roasted chicken	Front area	67.00 Fahrenheit	
Pork feet	Counter top	90.00 Fahrenheit	
Chicken boiled	Counter top	81.00 Fahrenheit	
Roasted pigs feet	Front area	63.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chicken boiled	Counter top	135.00 Fahrenheit	
Eggs	1 door upright cooler	41.00 Fahrenheit	
Pork feet	Walk in cooler	41.00 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 **9/8/2026**. 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: Yian Chen
PIC

Signed On: August 25, 2026