

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 FA0210730 - GOLDEN HOUSE CHINESE RESTAURANT	Site Address 7108 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 08/23/2022
Program PR0302537 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHUNG, ANH A	Inspection Time 17:15 - 18:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ANH PHUNG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/17/2022

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

Compliance of this violation has been verified on: 08/23/2022

Cited On: 08/17/2022

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

Compliance of this violation has been verified on: 08/23/2022

Cited On: 08/17/2022

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

Compliance of this violation has been verified on: 08/23/2022

Cited On: 08/17/2022

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

Compliance of this violation has been verified on: 08/23/2022

Measured Observations

N/A

Overall Comments:

Follow-up inspection for violations observed on 8/17/2022.

The following violations have been corrected:

K14 - Inadequate sanitizer for warewashing

- Measured chlorine sanitizer at the warewash machine at 50 PPM.

K23 - Vermin activity

- In the dry storage room, observed a few rodent droppings on shelving. Continue to clean and sanitize areas with activity.

- All other areas previously noted on 8/17/2022 have been cleaned of activity.

- Add a door sweep for the back door to prevent an entrance for vermin.

- Seal all cracks and crevices in the dry storage room, especially on shelving to prevent harborage of vermin.

- Move bags of food to tight/hard material containers to prevent access to food source.

- Recommended removal of cardboard boxes in the dry storage room and switch to plastic containers for food storage.

K33 - Nonfood contact surfaces unclean

- Observed shelves at the wok station have been cleaned. Continue to clean and maintain shelving to prevent harborage of

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vermin.

K45 - Floors maintained

- Observed dry storage room has been cleaned. Continue to maintain dry storage room to prevent harborage of vermin.

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 **9/6/2022**. 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: ANH PHUNG
OWNER
Signed On: August 23, 2022