

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 FA0203377 - EAPING FRESH CHINESE	Site Address 1040 GRANT RD 100, MOUNTAIN VIEW, CA 94040	Inspection Date 11/10/2025
Program PR0307438 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHEFUS INC	Inspection Time 14:10 - 15:15
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By MARICELA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/10/2025

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

Inspector Observations: PHFs held inside prep refrigerator measured above 50F. Per PIC, all items were stored in the cooler about an hour prior.

a bag of bean sprouts left at room temperature measured at 44F, noodles left on counter measured at 43F. PIC stated bean sprouts and noodles were taken out from the freezer 30 min prior.

[CA] Cold PHFs shall be held at or below 41F.

[COS] Employee was directed to relocate PHFs to the working cooler.

Cited On: 10/16/2025

K14 - 8 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: 11/10/2025

Minor Violations

Cited On: 10/16/2025

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

Compliance of this violation has been verified on: 11/10/2025

Measured Observations

Item	Location	Measurement	Comments
BEAN SPROUTS	ON COUNTER	43.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
RAW FISH	PREP REFRIGERATOR	57.00 Fahrenheit	
CHLORINE	3-COMP SINK	200.00 PPM	
RAW MEAT	PREP REFRIGERATOR	63.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
TOFU	PREP REFRIGERATOR	70.00 Fahrenheit	
RICE	ON COUNTER	44.00 Fahrenheit	
NOODLES	ON COUNTER	46.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 10/16/2025.

Observations :

k07 : PHFs held inside prep refrigerator measured above 50F. Bean sprouts and cooked noodles were left on counter at room temperature.

k14 : Chlorine at the 3-comp sink measured at 100PPM.

k35 : Prep refrigerators were repaired, ambient temperature was dropping to 41F .

Discussed TPHC procedure with the manager. TPHC Form was provided for the following items: bean sprouts, rice, noodles.

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Continue correcting pending violations.

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 **11/24/2025**. 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: JIAN SHI
MANAGER
Signed On: November 10, 2025