

**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**

<b>Facility</b> FA0278604 - CHIMEK		<b>Site Address</b> 3597 HOMESTEAD RD, SANTA CLARA, CA 95051		<b>Inspection Date</b> 06/13/2022	
<b>Program</b> PR0420832 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> HISTORY HOLDINGS		<b>Inspection Time</b> 17:25 - 18:50
<b>Inspected By</b> MELISSA GONZALEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JUNLE KUANG	<b>FSC</b> Please check FSC format. Please check FSC format.		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>77</b>
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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						S
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	X			N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
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				
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	
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Food handler dropped raw, battered chicken in fryer with gloves, rinsed gloves off in food prep sink and then handled fryer baskets. Per food handler, he is the one who handles the frying equipment. [CA] Employees shall remove gloves and properly wash hands with soap, warm water and dry using single use paper towels after handling raw animal origin foods. [COS] Employee removed gloves, washed hands properly at handsink and then donned on new gloves. Discusses proper handwashing procedures with same employee.**

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

**Inspector Observations: Papertowels stored in container adjacent to handsink outside of papertowel dispenser. [CA] Maintain supply of single use papertowels inside permanently secured dispensers at all times.**

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: Measured chlorine sanitizer at 0 ppm in mechanical dish machine. Per operator, dish machine is maintained by vendor on monthly basis. [CA] Repair/adjust dish machine to maintain chlorine sanitizer at 50 ppm in mechanical dish machine. [SA] Facility must use 3 compartment warewash sink to manually wash, rinse and sanitized food contact surfaces until unit dispenser chlorine sanitize at 50 ppm.**

**Pink and black mold-like substance on drainboard of ice machine. Affected area does not come into contact with ice, however it has a potential to. [CA] Clean and sanitize food contact surfaces on regular basis to prevent potential contamination.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw meats stored above sauce containers in 3 door refrigeration. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**Open bags of sugar and flour not stored inside container with tight fitting lid. [CA] Store all open bulk food items in NSF/ANSI approved containers with tight fitting lids to prevent potential contamination.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Spray bottles chemical substance unlabeled at 3 compartment warewash sink. [CA] Chemicals once removed from original container shall be labeled with common name.**

**Residential pesticides labeled "for residential use" stored under 3 compartment warewash sink. [CA] Remove unapproved pesticides from facility. Use only approved pesticides that are intended for use in a food facility. Contact licensed pest control for equipment and pesticides approved for use in food facility.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Bags of starch, msg, and sugar stored directly on floor in storage area in dining room. Also, observed containers of soy sauce, oils, and other foods on floor in food prep area. [CA] Food shall be stored at least 6 inches above the floor on approved shelving to prevent contamination.**

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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

**Inspector Observations: Cardboard used to line shelving with accumulated grease and food debris. [CA] Discard and discontinue use of cardboard to line shelving. Use only materials that are smooth, durable, easily cleanable and non-absorbent.**

**Garlic plastic containers re-used for food storage, which are not intended for multiple use. [CA] Discard and discontinue single use food containers. Use only NSF/ANSI approved containers intended for multiple use and can be easily cleaned and sanitized.**

**Wire scoop with handle and strainer are deteriorated on shelving and have exposed wiring that poses a contamination risk of foods. [CA] Discard wire utensils and equipment that are no longer in good repair. Maintain food equipment and utensils in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Pressurized cylinder tanks in bar area are not secured to rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

**Bowls used as scoops in dry food containers. [CA] Use only scoops with handles and store scoop handle in a manner that prevents potential contamination, such as with handle up.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Drain pipes from ice machine lack at least one inch air gap between end of drain pipe and floor rim. [CA] Provide at least one inch air gap between end of drain pipes and floor rim of floor sinks.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Bottled prescription stored on top shelf of 3 door refrigeration near cook line. [CA] Personal care items (medication/vitamins) shall be stored in a designated storage area for personal items away from foods.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
parcooked chicken	counter @ room temp	80.00 Fahrenheit	cooked less than an hour prior
raw chicken	3 door refrigeration	39.00 Fahrenheit	
hot water	hand wash sinks - bar, warewash and food prep	110.00 Fahrenheit	
mozzarella cheese	2 door refrigeration	32.00 Fahrenheit	
hot water	3 comp warewash sink	120.00 Fahrenheit	
hot water	food prep sinks	120.00 Fahrenheit	
raw beef	3 door refrigeration	40.00 Fahrenheit	
raw pork	3 door freezer	20.00 Fahrenheit	
chlorine sanitizer	mechanical dish machine - warewash	0.00 PPM	
seafood mix	cold prep unit - inserts	40.00 Fahrenheit	
chlorien sanitizer	mechanical dish machine - bar	50.00 PPM	
hot water	3 comp warewash sink - bar	120.00 Fahrenheit	
raw chicken	walk in cooler	40.00 Fahrenheit	

## Overall Comments:

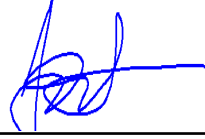
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/27/2022**. 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:** JUNLE KUANG  
PIC

**Signed On:** June 13, 2022