

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0283248 - KX FRIED SKEWERS & MALATANG	Site Address 10477 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 09/09/2026
Program PR0424891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GOLDEN BRINE LLC	Inspection Time 11:35 - 12:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By BO SUN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2026

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

This violation found not in compliance on 09/09/2026. See details below.

Cited On: 09/09/2026

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

Inspector Observations:

On the stove with the burner underneath turned off, a large stock pot of heat-treated vegetable and fruit soup base measured 112F. Per the PIC, soup base had been maintained hot until approximately 1.5 hours prior, after which the flame was turned off.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Instructed operator to reheat soup base to 165F and maintain hot.

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/09/2026

Minor Violations

Cited On: 09/09/2026

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

Inspector Observations:

Observed a singular dead cockroach on the floor underneath a green milk crate in the corner of the warewashing area.

Behind the openable lower panel underneath the mechanical component of the right-side fryer, observed a singular hatched ootheca on the raised metal platform.

Pest control service report conducted by IPM on 8/27/2026 provided.

**[CA] Clean and sanitize area of dead cockroaches or old droppings.
Facility shall be maintained free of vermin.**

[COS] Operator cleaned and sanitized area of dead cockroaches.

Cited On: 09/03/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 09/09/2026. See details below.

Cited On: 08/25/2026

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

This violation found not in compliance on 09/09/2026. See details below.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
cooked chicken	walk-in cooler	40.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
pork shoulder	walk-in cooler - on speed rack	76.00 Fahrenheit	cooked 30 minutes prior, per PIC

Overall Comments:

On-site for an operator scheduled follow-up inspection after facility earned a conditional pass during the change of ownership inspection conducted 9/3/2026.

Compliance of the following major violation was verified:

K23M: Observed rodents, insects, birds, animals

- Observed no live cockroach activity. Observed one dead cockroach and one hatched ootheca. See minor violation above.

Compliance of the following major violation was not verified:

K07M: Improper hot and cold holding temperatures

- See violation above.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

An additional follow-up inspection may be conducted to ensure that the facility is free of cockroach activity.

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 **9/23/2026**. 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: Bo Sun
New Owner
Signed On: September 09, 2026