

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 FA0205433 - CHEFUS-CA		Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129		Inspection Date 09/02/2026		Placard Color & Score GREEN 75		
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHEFUS INC		Inspection Time 14:35 - 16:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By XIAO WANG				FSC Exempt

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			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	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	
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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: *In the back storage area, in the freezer chest, measured containers of raw sliced beef at 46F, thin tripe at 65F, thick tripe at 58F, and marinated chicken at 56F. Per operator, potentially hazardous foods were stored in an ice bath, in the prep top of the 6 door prep unit for about 2.5 hours, and moved into the freezer chest for end of lunch service. Measured ambient air temperature of the 6 door prep unit at 65F.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Potentially hazardous foods were left in the freezer chest to facilitate proper holding temperatures. Operator to properly maintain potentially hazardous foods in an adequate ice bath that submerges insert containers up to the fill line.*

Minor Violations

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

Inspector Observations: *In the back storage area, in the freezer chest, measured a closed bag of meatballs at 73F. Per operator, meatballs were prepared 1.5 hours prior.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers; separating food into smaller portions; in an ice bath; by adding ice; using ice paddles; and/or using rapid cooling technology.*

[SA] *Operator placed meatballs in a container with ice and placed back in the freezer chest to facilitate cooling.*

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: *In the kitchen area, on a knife rack, observed food debris accumulation on cleavers, and the knife rack. In the kitchen area, by the handwash station, observed debris accumulation on the meat slicer that is currently not in use. In the 3 compartment sink, measured chlorine sanitizer at 25 PPM.*

[CA] *Ensure all utensils and equipment are properly cleaned and sanitized using an applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.*

[SA] *Operator moved cleavers and parts from the meat slicer to the 3 compartment sink for cleaning and sanitizing. Operator cleaned and sanitized in place for the meat slicer stand and the knife rack. Operator added additional chlorine to the sanitizing compartment and remeasured at 100 PPM.*

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

Inspector Observations: *Observed weevils in unused container of flour. Operator specified container was not in use prior to observation.*

[CA] *Ensure facility is kept free of non disease carrying insects including weevils, ants, gnats, and fruit flies. Food that is no longer in use shall be immediately discarded and removed from the facility.*

[COS] *Operator discarded container of flour. No other containers of dry food observed to be contaminated.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: *Observed package of raw ground pork, and a container of pork liver thawing on a cart. Measured at under 41F.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *In the kitchen area, at the type I hood above the cookline, observed openings between hood filters and accumulation of grease and soot.*

[CA] *Ventilation hood filters shall be maintained clean and in good repair. Ensure hood filters are properly installed to allow for sufficient ventilation of cooking odors, smoke, steam, grease, heat, and vapors.*

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: *In the facility, observed storage of unused equipment and unorganized storage of equipment.*

[CA] *Ensure facility is kept organized and unused equipment is removed to prevent clutter.*

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

Inspector Observations: *Observed accumulation of food debris on the floor under the cookline, and behind refrigeration in the back storage room.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper cooling methods.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
thick tripe	freezer chest	58.00 Fahrenheit	
marinated chicken	freezer chest	56.00 Fahrenheit	
frozen beef tendon	2 door reach in freezer	12.00 Fahrenheit	
bamboo shoots	2 door reach in refrigerator	41.00 Fahrenheit	
ambient air temperature	6 door prep unit	65.00 Fahrenheit	
raw pork belly	2 door reach in refrigerator	40.00 Fahrenheit	
raw sliced beef	freezer chest	46.00 Fahrenheit	
raw sliced beef	3 compartment sink	72.00 Fahrenheit	Diligent preparation; moved to refrigeration after 1.5 hours
cooked chicken	3 door reach in refrigerator	41.00 Fahrenheit	
thin tripe	freezer chest	65.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	41.00 Fahrenheit	
tofu	3 door reach in refrigerator	40.00 Fahrenheit	
cooked rice	rice cooker	160.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked pork belly	2 door reach in refrigerator	41.00 Fahrenheit	
beef soup	pot on range	182.00 Fahrenheit	
chlorine sanitizer	2 compartment sink	25.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LESHAN BEEF

NEW OWNER: CHUAN YUE INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,349.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2026 - 09/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 09/02/2026*

**Permit condition: n/a*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 9/16/2026. 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: XIAO WANG
OWNER
Signed On: September 02, 2026