

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 FA0256331 - JIA JIA KITCHEN		Site Address 1600 S DE ANZA BL 20, SAN JOSE, CA 95129	Inspection Date 09/15/2026
Program PR0374343 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PINEAPPLE & MANGO REST,	Inspection Time 13:20 - 14:20
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By KEN LU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/03/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/15/2026

Minor Violations

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 09/15/2026

Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/15/2026

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Cited On: 09/03/2026

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

Compliance of this violation has been verified on: 09/15/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities, improper holding temperatures, adulteration/contamination of food, and improper cleaning and sanitizing of utensils/equipment.

The following MAJOR violations have been corrected:

K06M - Inadequate handwash facilities

- Observed handwash facilities at the front counter area, and in the kitchen area were stocked with hand soap and paper towels.*
- Observed a second handwash station closed off from access due to a leak. Discussed with operator to make repairs and have handwash station available for use.*

K07M - Improper holding temperatures

- All potentially hazardous foods maintained at 41F and below.*
- Service line was not in operation; discussed expected holding temperatures at the service line.*

K13M - Adulteration/contamination of food

- No adulteration/contamination of food observed during time of inspection. Discussed with operator to prevent adulteration/contamination of food.*

K14M - Improper cleaning and sanitizing of utensils/equipment

- No improper cleaning and sanitizing of utensils/equipment. Discussed with operator to have employees*

The following violation was not corrected:

K23 - Observed fruit fly activity in the facility. Discussed with operator to continue to eliminate activity. Facility shall be kept free of fruit flies to prevent possible contamination.

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 **9/29/2026**. 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: KEN LU
OWNER
Signed On: September 15, 2026