

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 FA0208256 - LUCKY CHARM RESTAURANT		Site Address 2622 UNION AV, SAN JOSE, CA 95124	Inspection Date 09/03/2024
Program PR0301304 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FUFU RESTAURANT GROUP	Inspection Time 11:00 - 12:50
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By WENSHAN (O) & SUSIE (PO)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured container of raw pork holding at 45F in walk-in-cooler. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found several containers of food items stored on the floor throughout food facility. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Found wooden shelves in food facility cooks line. [CA] Discontinue using wooden board. Use approved material for shelving/prep table.

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: 1. Missing cold water knob at hand wash station at cooks line. [CA] Provide cold water knob.
 2. Observed leaking drain line under hand wash station at cooks line. Observed a bucket used to capture leaking water. [CA] Repair leak.
 3. Observed leaking faucets/water knobs in the following areas: 1-comp cold/hot water knob, faucet at 2-compartment sink and 2-compartment sink spray nozzle. [CA] Secure leak.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Missing self-closing/latching device on both restroom. [CA] Provide self-closing/latching device.

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

Inspector Observations: Found ceiling panels and walls throughout facility with black/brown discoloration. [CA] Clean.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility is lacking a janitorial sink on site.[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Facility is hereby given 30 days to submit plans for installation of mop sink to Health Department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	4 door upright	41.00 Fahrenheit	
ambient	chest freezer (back)	16.00 Fahrenheit	
pork	2 door cold top/reach in	41.00 Fahrenheit	
hot water	2-comp/1-comp	120.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
ambient	(2x) 1 door upright	33.00 Fahrenheit	between 33F - 34F
warm water	handsink (prep, 2-comp back & 2RR)	100.00 Fahrenheit	
ambient	chest freezer	2.20 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Lucky Charm Restaurant

NEW OWNER: Fufu Restaurant Group Inc.

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 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.

Permit condition: Facility has a 2-compartment sink being used as a hand wash station and warewash sink. If 2-compartment sink is unable to accommodate facilities needs, facility will be required to install hand wash station and 3-compartment sink immediately.

The Environmental Health Permit will be effective: 10/1/24 - 9/30/25.

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 9/3/24.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

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

New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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 **9/17/2024**. 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.

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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: Wenshan Wang
Owner

Signed On: September 03, 2024