

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 FA0308275 - SHU SHIA		Site Address 10525 S DE ANZA BL 145, CUPERTINO, CA 95014	Inspection Date 05/20/2025
Program PR0451994 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JINSUI LLC	Inspection Time 13:40 - 14:40
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MARC WANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/20/2025

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

Inspector Observations: In the prep service line, measured yogurt at 65F, milk at 43F, evaporated milk at 60F, coconut milk at 60F, coconut milk mixture at 49F, coconut juice mixture at 46F, and heavy cream at 49F. Per operator, PHFs stored for 1.5 hours. Measured ambient air temperature of 2 door prep unit at 46F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator to serve potentially hazardous foods within 2.5 hours, for a total of 4 hours from when removed from temperature control. Operator to temporarily maintain potentially hazardous foods by time, and to serve within 4 hours or discard.

Minor Violations

Cited On: 05/20/2025

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: Observed an unapproved 2 door prep unit installed with non-rigid lines used to dispense liquids including tea and milk. Operator was able to show a certification letter with UL certification, but without UL sanitation listed certification. Measured ambient air temperature of refrigeration at 46F. [CA] Ensure equipment used within the facility is approved through plan check and is properly functioning. Refrigeration shall be able to maintain potentially hazardous foods at 41F and below. Provide an accepted certification to district inspector at frank.leong@deh.sccgov.org by 05/27/2025 or remove unapproved equipment from the facility.

Measured Observations

N/A

Overall Comments:

Follow-up inspection was conducted in conjunction with a complaint investigation. Follow-up inspection for unapproved equipment installed within the facility.

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 **6/3/2025**. 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: MARC WANG
PARTNER
Signed On: May 20, 2025