

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 FA0210901 - CHINA STATION		Site Address 80 SENTER RD, SAN JOSE, CA 95111		Inspection Date 02/05/2026		Placard Color & Score GREEN 76		
Program PR0301120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ADAF, INC.		Inspection Time 13:15 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ARTURO ORTEGA				FSC Not Available

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						
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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
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						
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: FOUND 2 GLUE TRAPS FOR COCKROACHES WITH DEAD COCKROACHES UNDER THE CABINET AT THE FRONT SERVICE AREA. [CA] REMOVE THE TRAPS AND CLEAN THE DOORS. NOTE: NO OTHER COCKROACHES WERE OBSERVED. OWNER STATES THEY HAVE MONTHLY PEST CONTROL SERVICES.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: THIRD TIME VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE WITHIN 2 WEEKS AS WELL AS THE FOOD HANDLER'S CARDS.

FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

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

Inspector Observations: FOUND THE SCALLOPS, PORK AND CHICKEN AT 49F AT THE SERVICE REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

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

Inspector Observations: FOUND TWO BAGS WITH CARROTS STORED ON THE FLOOR IN THE WALK IN COOLER. FOUND A POT WITH CHILI SAUCE STORED ON THE FLOOR IN THE KITCHEN. FOUND A COUPLE OF BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND THE FAN COVERS OF THE REACH IN REFRIGERATOR WITH DUST. [CA] CLEAN THE FAN COVERS.

FOUND CALCIUM BUILD UP AND MOLD LIKE SUBSTANCE ON THE INSIDE WHITE FLAP AND OUTSIDE OF THE ICE MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREPARATION TABLES IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: REPEAT VIOLATION

FOUND RESTROOM DOORS UNABLE TO SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.

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: FOUND GAPS ON THE CEILING GREATER THAN A QUARTER OF AN INCH IN THE ROOM THAT HOUSES THE RICE. [CA] SEAL ALL GAPS.

FOUND AN EMPLOYEE'S DRINK WITHOUT A LID ON THE FOOD PREPARATION TABLE. [CA] PROVIDE A LID FOR THE DRINK.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

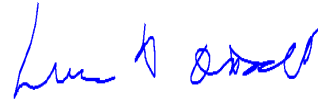
Item	Location	Measurement	Comments
TOFU	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
PORK	SERVICE REFRIGERATOR	49.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	1.00 Fahrenheit	
SCALLOPS	SERVICE REFRIGERATOR	49.00 Fahrenheit	
DUCK	WALK IN FREEZER	1.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
PORK	REACH IN REFRIGERATOR	39.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	49.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	40.00 Fahrenheit	
WONTONS	REACH IN FREEZER	1.00 Fahrenheit	
SALAD DRESSING	SLIDE DOOR REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

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 2/19/2026. 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: ARTURO ORTEGA
OWNER
Signed On: February 05, 2026