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

K01 Demonstration of knowledge; food safety certification X	FacilitySite AddreFA0206090 - MANDARIN HOUSE1375 BL	ess _OSSOM HILL RD 12, SAM	N JOSE, CA 95118	Inspection Date 03/14/2024	ר		Color & Sco	
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K47 Signs posted; last inspection report available								

OFFICIAL INSPECTION REPORT

Faci FA	l ity 0206090 - MANDARIN HOUSE	Site Address 1375 BLOSSOM HILL RD 12, SAN JOSE, CA 95118		Inspection Date 03/14/2024		
Prog PR	gram 0300172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name JIN SONG ZOU	Inspection 1 12:05 - 1		
K48	Plan review					
K49	K49 Permits available					
K58	Placard properly displayed/posted					

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed a dead cockroach on the table next to the dish washing machine. [CA] Take effective measures to eliminate them from inside the restaurant. Protect food from possible contamination. Glue boards may be helpful to monitor any activity.

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 soiled bare wood pieces on the shelves. [CA] Remove them from the shelves.

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

Inspector Observations: Observed used wiping towels on table tops. [CA] Place them in sanitizer between each use.

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

Inspector Observations: Observed the floors to have accumulation of debris and turning black in many spots. [CA] Thoroughly clean the floors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
beef	prep unit	40.00 Fahrenheit	
chicken	walk in	39.00 Fahrenheit	
shrimp	prep unit	38.00 Fahrenheit	
vegetable	refrierator	39.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
chlorine	dish machine	50.00 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 <u>3/28/2024</u>. 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.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0206090 - MANDARIN HOUSE	1375 BLOSSOM HILL RD 12, SAN JOSE, CA 95118		03/14/2024
Program		Owner Name	Inspection Time
PR0300172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	2 - FP10	JIN SONG ZOU	12:05 - 13:15

Legend:	
[CA]	С

[COS]

[N]

[NA] [NO]

[PBI]

[PHF]

[PIC]

[PPM]

[S]

Corrective Action	
Corrected on Site	24
Needs Improvement	
Not Applicable	
Not Observed	Received By:
Performance-based Inspection	
Potentially Hazardous Food	Signed On: March 14
Person in Charge	3.g

mi

14, 2024

Satisfactory [SA] Suitable Alternative

Part per Million

[TPHC] Time as a Public Health Control