

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 FA0211297 - HUNAN TASTE	Site Address 998 N 4TH ST, SAN JOSE, CA 95112	Inspection Date 03/04/2026
Program PR0300502 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUANG, XIAN MING	Inspection Time 17:30 - 18:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By XIAN MING HUANG

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 03/02/2026

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

This violation found not in compliance on 03/04/2026. See details below.

Cited On: 03/04/2026

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

Inspector Observations:

1. Observed Vermin in the following areas:

- 1 live, fully lucid cockroach under aluminum foil at the cook-line
- several cockroach eggs (oothecas) on top of aluminum foil at the cook-line
- Dead cockroaches on the lower portions of the prep tables across from the cook-line, and on the floor throughout the kitchen

- Numerous rodent droppings observed on the floor in the dry storage room

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar.

4. Notification: The person in charge during inspection, Xian Ming Huang, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site for an operator scheduled follow-up inspection after facility was closed due to evidence of an active cockroach infestation.

Prior to the follow-up inspection, the following was provided:

- 1) Pest control treatment report from a licensed provider**
- 2) Vermin reopening checklist**

During the follow-up inspection, live and dead cockroach activity was still observed

Facility shall remain closed due to continued cockroach presence.

Heavy accumulation of grease observed on the walls and cooking equipment at the cook-line. Grease-covered foil observed lining

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various cooking and preparation surfaces.

Cardboard observed used to line cooking equipment and shelves.

Discontinue the use of cardboard and foil as it may result in the attraction and harborage of vermin.

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must again be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector*
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector*
- 3. Paid invoice for second, billable follow-up inspection*

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/18/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Xian Ming Huang
Owner
Signed On: March 04, 2026