

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 FA0256331 - JIA JIA KITCHEN		Site Address 1600 S DE ANZA BL 20, SAN JOSE, CA 95129		Inspection Date 10/02/2025		Placard Color & Score RED 42		
Program PR0374343 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PINEAPPLE & MANGO REST,		Inspection Time 13:45 - 16:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KEN LU				FSC Yingjian Lu 01/11/2029

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						S
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						N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X		X			N
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	X			
K23	No rodents, insects, birds, or animals		X					N

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	X	
K27	Food separated and protected	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink in the front right service area observed to be obstructed by a pan placed over the sink basin.

Handwash sink in the front right service area and handwash sink in the kitchen lacked paper towels.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels sh all be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Handwash sink unobstructed. Paper towels restocked.

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

Inspector Observations:

REPEAT VIOLATION

1. Raw lamb measured 66F in a plastic tub on a counter in the prep area. Per staff, lamb had been taken out 3.5 hours prior.

2. Various potentially hazardous foods (chicken, beef, tofu, noodles, vegetable chowmein, etc.) in the steam table at the front service area measured in the range of 113F-131F. Per the PIC, they had been cooked 1 hour prior, or 2 hours prior depending on the item.

3. Chive and egg buns measured 94F while maintained out of temperature control on the counter at the front service area.

4. Raw pork measured 50F while in a box on the counter at the prep area. Per staff, pork had been received one hour prior.

5. Pork buns measured 75F while maintained inside plastic takeout boxes on the counter of the front service area.

[CA] Potentially hazardous foods (PHFs) shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Raw lamb VC&D. See VC&D report. PHF's in the steam table to be served or discarded in the next 2 hours. Chive and egg buns VC&D. Raw pork relocated to the walk-in cooler. Pork buns VC&D.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

PHF in the steam table instructed to be reheated due to improper holding temperatures. During reheating, operator improperly reheated beef to 140F, and chicken to 157F.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS] PHF's properly reheated to 165F.

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

Inspector Observations:

1. Observed Vermin: Live and dead cockroach activity observed in the following areas:

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On the floor around the swinging doors to the entrance of the kitchen, on the floor at the front service area, on the floor under the handwash sink in the kitchen, on the wall to the right of the cook-line, on the wall separating the cook-line area from the prep area, on the floor in the left-side storage area, and on the wall to the left of the cook-line.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Ken Lu, 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

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

Inspector Observations:

Food handler cards could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Food handler cards shall be readily available upon request.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Broth measured 120F while maintained in a large, lid-covered stock pot on the floor of the walk-in cooler. Per the PIC, it had been cooling for the last hour.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Broth separated into two separate containers and relocated to the walk-in freezer.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water measured 116F at the three compartment dishwashing sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

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Inspector Observations:

Mop sink observed to be clogged and completely full of wastewater.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Mop sink shall remain unclogged at all times. Food facility shall not operate if there is sewage overflowing or backing up in the food facility.

[COS] PIC snaked mop sink. Mop sink unclogged.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Frozen scallops observed to be thawing in standing water in the prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw meat stored over vegetables in the walk-in cooler. Box of cauliflower stored directly on top of trash can.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. Food shall be stored in a sanitary location.

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

Inspector Observations:

Various containers of food stored on the floor throughout the kitchen and in the walk-in cooler. Various containers of food stored open.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store open bulk foods in approved NSF containers with tight fitting lids to prevent contamination.

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:

Various pieces of equipment have been "jury rigged" with sheets of metal, wooden boards, or other unapproved materials.

[CA] Remove unapproved modifications to prevent the harborage of vermin.

Cracks observed in the seams between various shelving/counter units.

[CA] Seal all cracks, gaps, and crevices to prevent the harborage of vermin.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Large amount of grease buildup on hood screens above the cook-line.

[CA] Clean regularly to allow for adequate ventilation of heat/grease, and to prevent the attraction of vermin.

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

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Inspector Observations:

Prep sink pipe partially discharges water onto the floor. Facility thaws various raw animal products in prep sink.

[CA] Plumbing fixture shall discharge entirely into the floor sink.

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

Inspector Observations:

Food/grease buildup observed on various floor, wall, and ceiling surfaces throughout the facility. Peeling walls observed.

[CA] Floors, walls, and ceilings shall be maintained in good condition and kept clean to prevent the attraction and/or harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Proper reheating procedures for hot holding.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
frozen fish balls	upright freezer	18.00 Fahrenheit	
milk	under-counter cooler	40.00 Fahrenheit	
tofu	upright cooler	39.00 Fahrenheit	
warm water	hand sink 1/2/3	100.00 Fahrenheit	
rice	rice cooker	147.00 Fahrenheit	
raw pork	walk-in cooler	40.00 Fahrenheit	
noodles	steam table	135.00 Fahrenheit	
broth	walk-in cooler	41.00 Fahrenheit	
pork intestine	walk-in cooler	39.00 Fahrenheit	
hot water	3 comp sink	116.00 Fahrenheit	

Overall Comments:

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 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**

Facility must also perform the following actions prior to reopening:

- Eliminate all presence of vermin, dead or alive, within the facility.**
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility.**
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin.**
- Dispose of any contaminated items.**
- Remove unused equipment so as to prevent harborage for vermin.**

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

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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.

Joint inspection with Frank Leong.

Routine inspection conducted in conjunction with foodborne illness investigation CO0158019

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 **10/16/2025**. 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.

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: Ken Lu
Manager
Signed On: October 02, 2025