

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 FA0266452 - HUNAN IMPRESSION		Site Address 5152 MOORPARK AV 30, SAN JOSE, CA 95129	Inspection Date 07/14/2025
Program PR0393399 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name RIVER HEAD CORP.	Inspection Time 11:30 - 12:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/10/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/14/2025

Cited On: 07/10/2025

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

Compliance of this violation has been verified on: 07/14/2025

Cited On: 07/10/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 07/14/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Insert cooler	37.00 Fahrenheit	
Raw chicken	Reach-in cooler	39.00 Fahrenheit	
Tofu	Walk-in cooler	39.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Bean sprouts	Ice bath	35.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Liver	Insert cooler	40.00 Fahrenheit	
Noodles	Ice bath	35.00 Fahrenheit	
Raw pork	Walk-in cooler	36.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 7/10/25.

Verified that major violations are still in compliance:

- *Potentially hazardous foods measured at proper holding temperatures. See measured observations.*
- *Employee demonstrated proper handwashing.*
- *Sanitizing buckets was properly prepared and food contact utensils and surfaces are properly cleaned and sanitized.*

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 **7/28/2025**. 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.

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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: Michael He
Manager

Signed On: July 14, 2025