

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 FA0203122 - GOLDEN CHINA RESTAURANT	Site Address 16965 MONTEREY RD 108E, MORGAN HILL, CA 950	Inspection Date 09/02/2025
Program PR0302893 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name WONG, GARY	Inspection Time 14:30 - 15:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By XIAOQUN ZHOU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/27/2025

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

Compliance of this violation has been verified on: 09/02/2025

Cited On: 08/27/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/02/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Reach in freezer	35.00 Fahrenheit	Cooled.
Cooked steak	Reach in freezer	34.00 Fahrenheit	Cooled.
Raw steak	Walk in	39.00 Fahrenheit	
Noodles	Walk in	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 8/27/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K07: Proper hot and cold holding temperatures. Walk in has been repaired properly and keeping all PHFs below 41°F. See measured observations.

- K09: Proper cooling methods. Foods within the freezer chest have been cooled down properly. Facility will be placing PHFs within steel containers and placing them into the reach in freezer to cool down quicker. See measured observations.

Continue on working on all other violations mentioned on 8/27/25 inspection report.

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 **9/16/2025**. 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.

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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: Xiaoqun Zhou
PIC
Signed On: September 02, 2025