

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 FA0252931 - JOE CHINESE FAST FOOD		Site Address 5350 GREAT AMERICA PY 104, SANTA CLARA, CA 95051		Inspection Date 01/12/2026		Placard Color & Score GREEN 92		
Program PR0368200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PISETH PHORN		Inspection Time 10:15 - 11:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PISETH PHORN				FSC Piseth Phorn 09/28/2029

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

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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Fried rice observed in freezer measuring 88F and 92F. Per operator fried rice was made about 1-1.25 hour prior. Containers of fried rice observed to be closed. [CA] When cooling PHFs, keep lids open to allow for air circulation. Stir PHFs to allow for even cooling. Keep PHFs on top shelf of cooler or freezer to allow heat to raise without affecting other items in unit. [COS] Containers of fried rice were moved up to the top of freezer and lids were popped off and food was stirred.*

K14 - 3 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

Inspector Observations: *Rice paddle stored for use next to rice cooker observed to be soaked inside 72F water. [CA] In use preparation surfaces and utensils shall be cleaned at least every 4 hours or as required. Utensils may be kept cold at 41F and below or stored hot inside steam table with food at 135F or above. Add ice th rice paddle bath.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Two spray bottles in back observed to be unlabeled. [CA] When label decanted bottles of chemicals to ensure bottles are not reuse for food use or mistaken for other substances.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sink	100.00 Fahrenheit	
Tofu	Front reach in cooler	38.00 Fahrenheit	
Fried rice	Reach in freezer	97.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Cooked beef	Back reach in cooler	66.00 Fahrenheit	Per operator, beef was cooked this morning about 1.5 hours prior.
Chowfun	Steam table	149.00 Fahrenheit	
Marinated Raw chicken	Back reach in cooler	44.00 Fahrenheit	Per operator chicken was taken out for prep this morning and returned to reach in cooler
Broccoli Beef	Reheated from wok	175.00 Fahrenheit	
Mushroom chicken	Steam table	141.00 Fahrenheit	
Salt & pepper fish	Steam table	150.00 Fahrenheit	
Orange chicken	Steam table	155.00 Fahrenheit	
White rice	Rice cooker	151.00 Fahrenheit	
Fried chicken	Back reach in cooler	141.00 Fahrenheit	Per operator chicken was cooked today about 20 minutes prior
Eggs	Front reach in cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Tofu vegetables	Steam table	140.00 Fahrenheit	
Steamed vegetables	Back reach in cooler	41.00 Fahrenheit	
Tofu	Back reach in cooler	40.00 Fahrenheit	

Overall Comments:

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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 **1/26/2026**. 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.

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: Piset Phorn
Owner
Signed On: January 12, 2026