

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 FA0205327 - CHEFUS CORPORATION		Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132	Inspection Date 03/22/2024
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CHEFUS INC	Inspection Time 15:00 - 16:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By YINGXIA LIN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 03/22/2024

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

Inspector Observations: There is not a food safety manager certified person in the facility.

[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Couple of the employees do not have food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

California approved Food Handler Card (FHC) class providers

All Directory Listing

(<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>)

Follow-up By 04/19/2024

Cited On: 03/22/2024

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: There is no wall-mounted soap dispenser on the handwash station located in the dumping processing area.

[CA] Install a wall-mounted paper towel dispenser immediately.

Cited On: 03/22/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple drain flies were observed back in the kitchen and mop sink areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Follow-up By 03/29/2024

Cited On: 03/22/2024

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By 03/29/2024

Cited On: 03/22/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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

Inspector Observations: There are gaps in between the screens of the exhaust hood.

[CA] To trap all the steam, smoke, grease, and heat produced by the equipment located below the exhaust hood, seal the gaps observed between the screens.

Follow-up By
03/29/2024

Cited On: 03/22/2024

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

Inspector Observations: There are some damaged coving tiles in the kitchen's wall.

[CA] Replace the damaged coving tiles immediately.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment warewash sink	100.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 02/21/2024. The facility was issued a Yellow placard, due to the lack of supplies at the handwash stations and for failing to sanitize utensils properly. During today's follow-up inspection, 100 ppm chlorine sanitizer was measured on the three compartment warewash sink and almost all handwash stations have necessary supplies. Therefore, the facility is issued a green placard.

However, the above minor violations must be corrected immediately as well.

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 **4/5/2024**. 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: Yingxia Lin
Manager

Signed On: March 22, 2024