

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



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OFFICIAL INSPECTION REPORT

Facility FA0205327 - CHEFUS CORPORATION		Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132		Inspection Date 01/19/2021	
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHEFUS CORPORATION		Inspection Time 12:45 - 14:10
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION	Consent By ALLEN	FSC Yong Ye Huang 5/21/2023		

Placard Color & Score
YELLOW
63

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						
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		X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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	X	
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	X	
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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.

Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.

02 - Face Covering Violation

Inspector Observations: Observed numerous employees not wearing face coverings in break area and in kitchen. [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired.

03 - Social Distance Violation

Items in this category were not observed at the time of inspection.

04 - Clean and Sanitize Violation

Items in this category were not observed at the time of inspection.

05 - General Violation

Items in this category were not observed at the time of inspection.

06 - Customer Screening Violation

Items in this category were not observed at the time of inspection.

Major Violations

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

Inspector Observations: All handwash sinks in kitchen/prep area either do not have soap, paper towels or are blocked by equipment/utensils. [CA] All handwash sinks shall provide soap and paper towels and shall be accessible at all times. [COS] PIC removed obstructions and provided soap and paper towels.

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

Inspector Observations: Measure rice and beans sprouts between 52F and 64F for approx. one hour. [CA] All PHFs shall be kept at 41F or below if being cold held, 135F or above if being hot held. [COS] Rice was placed into warming oven, bean sprouts were returned to cooler.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee donning gloves to handle food but did not wash hands first. Observed second employee rinsing hands in prep sink without soap before handling clean utensils. [CA] Employees shall wash hands before donning gloves or beginning work.

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 eggs and chicken are stored above ready to eat foods in walk in cooler. [CA] Raw animal proteins shall be stored below or away from ready to eat foods to prevent contamination.

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

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Inspector Observations: Household insecticide "Raid" is observed in kitchen area. [CA] Remove unapproved insecticide, all insecticides must be specifically approved for use in commercial kitchens.

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

Inspector Observations: 1) Food is stored on floor in walk in cooler/freezer. [CA] All food shall be stored at least six inches above floor.

2) Containers of food are observed to be stored uncovered in coolers and freezers. [CA] Food shall be stored with secure fitting lid, only PHFs that are cooling shall remain uncovered.

3) Several containers of bulk powders are observed to be open in original container. [CA] Bulk bags of food, once opened, shall be transferred to an approved food storage container.

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

Inspector Observations: Cooking equipment, shelving, and cooler doors/handles have accumulated grease and food debris. [CA] Thoroughly clean these surfaces, maintain sanitary.

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: 1) Unapproved slicing equipment observed in kitchen area. [CA] Remove equipment or provide proof of NSF certification.

2) Several coolers have damaged and detaching gaskets. [CA] Repair gaskets and maintain in good condition.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Bowl is used to scoop flour. [CA] All food scoops shall have a handle and handle shall be stored outside of food.

2) Knives are stored in between prep tables which have visible grime and food debris. [CA] Do not store utensils in unsanitary areas.

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

Inspector Observations: Hood filters have accumulated grease and food debris. [CA] Thoroughly clean filters, maintain clean.

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

Inspector Observations: Warewash sink is leaking and handwash sink in dry storage room is lacking a cold water handle. [CA] Repair plumbing fixtures and maintain in good condition.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Insect electrocution device is stored directly above clean single use bowls and utensils. [CA] Insect capturing devices shall be stored away from food and clean utensils.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked chicken	Upright cooler #3	36.00 Fahrenheit	
Raw shell eggs	Walk in cooler	34.00 Fahrenheit	
Bean sprouts	Prep table	54.00 Fahrenheit	
Pork	Cookline	178.00 Fahrenheit	
Rice	Prep table	62.00 Fahrenheit	
Chicken	Walk in cooler	34.00 Fahrenheit	
Tofu	Upright cooler	37.00 Fahrenheit	
Rice	Warming oven	139.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ambient	Walk in freezer	-11.00 Fahrenheit	
Yogurt	Upright cooler #2	35.00 Fahrenheit	
Hot water	Prep sink	124.00 Fahrenheit	

Overall Comments:

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 **2/2/2021**. 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