

# 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 FA0204866 - JING JING RESTAURANT		Site Address 443 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 08/09/2022	
Program PR0303332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSAI, KING		Inspection Time 13:30 - 15:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By BETTY TSAI	FSC Betty Tsai 9/2/23	

Placard Color & Score
<b>GREEN</b>
<b>82</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						N
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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				S
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	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		
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

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

**Inspector Observations: Potentially hazardous foods held on the food prep table is measured at improper cold holding temperatures. shrimp and chicken (80F), noodles (67F), Beef (105F), Chicken (125F), Raw shrimp (52F), raw chicken (52F), raw beef (52F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.**

**[COS] Per employee the foods were prepared less than 2 hours ago and was relocated into the reach-in cooler.**

### Minor Violations

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

**Inspector Observations: Handwash sink located by the dishwasher is in disrepair where water runs onto the floor when used. [CA] Handwash sinks shall be maintained in good repair to allow employees to properly wash hands when required.**

**Handwash sink located by the dishwasher is obstructed with trash bin stored in front of it. [CA] Handwash sinks shall be kept unobstructed and easily accessible to allow employees to wash hands when required.**

**[COS] Obstruction blocking the handwash sink is removed.**

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: Black mold-like substance observed on the inside panel of the ice machine. [CA] Clean and sanitize the inside panel of the ice machine.**

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

**Inspector Observations: 1) Chlorine sanitizer in the sanitizer bucket was measured above 200 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**2) Spray bottle stored next to the cook line is not labeled. [CA] Spray bottles used in a food facility shall be properly labeled to clearly identify it's contents.**

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: Handwash sink is leaking underneath onto the kitchen floor. [CA] Repair leak and maintain plumbing in good repair.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
Chicken	cooked	180.00 Fahrenheit	
Raw shrimp	Food prep table	52.00 Fahrenheit	
Raw chicken	Reach-in cooler	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	sanitizer bucket	200.00 PPM	
Hot water	handwash sink	100.00 Fahrenheit	
Beef	Food prep table	105.00 Fahrenheit	
noodles	Food prep table	67.00 Fahrenheit	
chicken	Food prep table	80.00 Fahrenheit	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	dishwasher	100.00 PPM	
raw chicken	Food prep table	52.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
Shrimp	Food prep table	80.00 Fahrenheit	
raw beef	Food prep table	52.00 Fahrenheit	
Chicken	Walk-in cooler	37.00 Fahrenheit	
tofu	Reach-in cooler	41.00 Fahrenheit	
Raw beef	Reach-in cooler	38.00 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 **8/23/2022**. 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:** Betty  
 Manager  
**Signed On:** August 09, 2022