

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 - NEXTDISH		Site Address 1030 PIEDMONT RD B, C, SAN JOSE, CA 95132		Inspection Date 12/09/2019	
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NEXTDISH CORPORATION		Inspection Time 09:15 - 11:45
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION		Consent By ALLEN	FSC Yong Ye Huang 5/21/2023	

Placard Color & Score
GREEN
72

RISK FACTORS AND INTERVENTIO	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						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	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 PRACTICE	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		
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		
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		
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		
K48 Plan review	X	
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Handwash sink near tea machine lacks paper towels, second handwash sink near beverage cooler is completely inaccessible. [CA] All handwash sinks shall provide soap and paper towels, and must be accessible at all times.

Minor Violations

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: Sanitized dishes are stacked before being fully air dried. [CA] Sanitized wares shall be air dried before storing.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water is unavailable at handwash sink near tea machine. [CA] Handwash sinks shall provide warm water of at least 100F.

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: Handwash sink lacks splash guard in dry storage area. [CA] Install splash guard to prevent contamination of nearby foods.

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

Inspector Observations: Several food containers are observed uncovered and/or on floor near wok station and prep area near tea machine. [CA] All food must be stored with secured fitting lid and be kept at least six inches above floor.

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: Tea machine, insect electrocution devices, and potato peeling machine are unapproved or unable to verify specifications. [CA] Submit specifications for review or remove equipment.

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) Food scoop handle is stored in direct contact with food in flour bin. [CA] Store handles outside of food to prevent contamination

2) Meat knives are stored in between gaps of prep sinks. [CA] Store knives in rack or other approved storage means.

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 and prep sinks are leaking from faucet. [CA] Repair leaks 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: Back outside area is heavily cluttered with unused equipment and utensils. [CA] Removed unused equipment and clutter, organize area to prevent attraction and harborage of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Tea machine has been added without plan check approval. [CA] Submit plans for all new equipment within 30 days. All plans must be approved and completed within 90 days.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Noodles	Upright cooler #3	40.00 Fahrenheit	
Dumpling	Upright freezer	2.00 Fahrenheit	
Chlorine	3 compartment sink	100.00 PPM	
Raw shell egg	Walk in cooler	34.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Milk	Beverage cooler	38.00 Fahrenheit	
Chicken	Warming oven	168.00 Fahrenheit	
Warm water	Handwash sink	67.00 Fahrenheit	
Beef	Cookline	159.00 Fahrenheit	
Chicken	Walk in cooler	35.00 Fahrenheit	
Pork	Upright cooler #2	35.00 Fahrenheit	
Tofu	Upright cooler	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Chefus Corporation NEW FACILITY NAME: Chefus Corporation

The applicant has completed the application for an Environmental Health Permit.

FP14 \$1435.00 Check # 1005 Receipt#02871 Amount \$1435.00

Permit issued and valid: 1/1/20 - 12/31/20

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 12/9/19**

***Permit condition: Submit plans for newly installed tea machine within 30 days. All plans must be approved and completed within 90 days.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today.

-Other handouts. Handwashing, employee illness, basic food safety knowledge, handouts.

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 **12/23/2019**. 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: Jian Shi
Owner

Signed On: December 09, 2019