

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 FA0211297 - HUNAN TASTE		Site Address 998 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 03/02/2026	
Program PR0300502 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUANG, XIAN MING		Inspection Time 12:15 - 14:40
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By DAN	FSC XIANMING HUANG 05/27/2026	

Placard Color & Score
RED
82

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						S
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						
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							
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		
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: Measured chili oil in a lidded pot in the prep area and at customer tables to be 70F. PIC stated chili oil was made/cooked in-house less than 4 hours ago.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control and time-mark food to be discarded within 4 hours.

[COS] Chili oil was immediately moved to the walk-in refrigerator.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed cockroaches in the following areas:

- Approximately 10 cockroaches on a large sticky trap on the floor under the cooking equipment under the hood, one of which was alive. Note: operator stated the sticky trap had been placed there about 2 days prior.
- One dead cockroach on the lowest shelf of the condiments/seasoning cart in the cooking area, next to clean plates and food containers.
- Approximately 7-10 dead cockroaches on the floor under the prep tables next to the prep unit
- Approximately 3 dead cockroaches on the floor under the dry storage areas.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: C. Hee

4. Notification: The person in charge during inspection, Dan, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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: Observed a pipe was leaking at the walk-in refrigerator, and a plastic bucket was placed to catch the water.

[CA] Repair plumbing and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Follow-up By
03/16/2026

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Measured Observations

Item	Location	Measurement	Comments
CHLORINE	DISHWASHER	50.00 PPM	
RAW PORK, RAW BEEF	PREP INSERTS	41.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	79.00 Fahrenheit	
HOT/WARM WATER	3-COMPARTMENT SINK (DESIGNATED HANDSINK)	120.00 Fahrenheit	
CHILI OIL	POT, PREP COUNTER	70.00 Fahrenheit	
EGGS, RAW SPROUTS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection.

*****If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened.*****

Facility will remain closed at this time and will not reopen until a follow-up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

Requirements before scheduling a reinspection (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Complete and sign the Reopening Checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**
- 3. Email the two items to the assigned inspector at mindy.nguyen@deh.sccgov.org or dehweb@deh.sccgov.org for evaluation.**
- 4. If the checklist and pest control reports meet reopening requirements, then a reinspection will be scheduled.**

Main office contact: (408) 918-3400.

A follow-up inspection will be conducted. The first follow-up is free of charge. Any additional follow-up(s) shall be billed \$282/hour during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Payment for billable reinspections must be received BEFORE they can be scheduled.

Other notes:

- PIC stated they receive monthly pest control services. Recommend having services more frequently due to evidence of active infestation.**
- Discussed giving customers chili oil in smaller disposal plastic cups.**
- Ensure rice scoops are washed, rinsed, and sanitized at least once every 4 hours.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/16/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Dan Qin
Manager

Signed On: March 02, 2026