

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 FA0206875 - CHUAN HAI SELF SELECTED DISH CASSEROLE		Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131		Inspection Date 08/19/2026		Placard Color & Score RED 27		
Program PR0305052 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUAN HAI RICE NOODLE L		Inspection Time 15:00 - 16:10			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By PAK				FSC Xin Lin 10/29/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		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		X			N
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				N
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					N
K22	Sewage and wastewater properly disposed		X					N
K23	No rodents, insects, birds, or animals		X					N

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	X	
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: *Front handwash sink did not have soap and paper towels provided and the hot water was turned off. Back handwash sink was blocked and water was turned off. Per PIC, they were only washing their hands in the restroom. [CA] Ensure that soap and paper towels are provided in dispensers at handwash sinks at all times during operation. [COS] PIC provided soap and paper towels. Employees were instructed to remove gloves and wash hands.*

Follow-up By
08/21/2026

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

Inspector Observations: *1. Multiple food items in front service preparation units measured above 50F (see measured observations). Per PIC, they had been out for service for 2 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All items were removed and placed into other refrigeration units.*

Follow-up By
08/21/2026

2. Noodles on tray measured 63F by cookline. Per PIC, they had been out for one hour. Noodles in buckets next to cookline measured 67F. Per PIC, they made them 1.5 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Noodles were placed back into walk in fridge.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Soup measured 93F, Per PIC, it had been heated to boiling 2.5 hours prior. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Soup was boiled to 165F and the cooling process was started again.*

Follow-up By
08/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water was shut off at the front handwash sink. Hot and cold water were shut off at back handwash sink. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

Follow-up By
08/21/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed pooled water sitting in the janitorial sink with what appeared to be larvae inside the water. [CA] Repair/replace janitorial sink so it effectively removes wastewater.*

Follow-up By
08/21/2026

Handwash sink in back preparation area was not draining water and water was shut off to sink. [CA] Repair handwash sink so that it drains wastewater appropriately.

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

Inspector Observations: *1. Observed Vermin: Documented in the following areas: Observed a dead cockroach on the wall above the preparation counter, a dead cockroach on the preparation counter next to the rice, a dead cockroach in the plastic wrap container and a live cockroach in the plastic wrap container. Observed what appeared to be rodent droppings in the back dry storage area.*
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: S. Lew
4. Notification: The person in charge during inspection, Pak, has been informed that the facility must close immediately.

Follow-up By
08/21/2026

[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*

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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 - Observed what appeared to be fruit flies in dry storage and preparation areas. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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

Inspector Observations: Only one food handler card provided at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Chlorine measured 25ppm at mechanical warewash. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Follow-up By
08/21/2026

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Consumer advisory was not observed posted or on menu. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed frozen tofu thawing on counter in standing water, observed meat in container under preparation shelves thawing in container. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: Observed many uncovered food items in the walk in fridge. [CA] Ensure that food is covered during storage to prevent contamination.

Observed many sauces and spices uncovered at the service line for customers to use. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Observed many open bulk containers in the dry storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations: Observed a can of raid for residential use only on shelf. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: Observed food stored on floor in walk in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination and allow for cleaning.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Front self service preparation units were not maintaining PHF at 41F or below. Ambient air inside the units measured 46F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
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Observed cardboard lining shelves in dry storage, equipment storage and in walk in fridge. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility does not have a probe thermometer. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed many used/soiled wiping cloths stored on counters throughout facility. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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 leak in the drain pipe in the front handwash sink, a leak in the drain pipe of the three compartment sink, and a leak at the faucet of the three compartment sink. [CA] Repair plumbing fixture and maintain in clean and good repair.

Follow-up By
08/21/2026

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Sewage and wastewater properly disposed.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Fried tofu	Prep unit - self service	54.00 Fahrenheit	
Chlorine	Mechanical warewash	25.00 PPM	
Pork belly	Prep unit - self service	50.00 Fahrenheit	
Noodles	Walk in fridge	41.00 Fahrenheit	
Noodles	On tray by cookline	63.00 Fahrenheit	
Clams	Prep unit - self service	52.00 Fahrenheit	
Sausage	Walk in fridge	41.00 Fahrenheit	
Chicken	Prep unit - self service	48.00 Fahrenheit	
Thin sliced beef	Prep unit - self service	33.00 Fahrenheit	
Frozen tofu	Prep unit - self service	53.00 Fahrenheit	
Noodles	In bucket on floor	67.00 Fahrenheit	
Sliced tomato	Cold holding insert	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Soup	Pot on floor	93.00 Fahrenheit	
Fried egg	On counter of self service area	72.00 Fahrenheit	

Overall Comments:

Report edited to correct K21, report emailed to PIC.

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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 **9/2/2026**. 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.

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: Pak Zhang
Manager
Signed On: August 19, 2026