

# 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

|                                                                                 |                                              |                                                                 |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|-----------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0256498 - CHEF Z'S                                         |                                              | <b>Site Address</b><br>1600 S DE ANZA BL 30, SAN JOSE, CA 95129 | <b>Inspection Date</b><br>08/06/2025    |
| <b>Program</b><br>PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              | <b>Owner Name</b><br>ZHENG, WENHAI                              | <b>Inspection Time</b><br>14:20 - 15:15 |
| <b>Inspected By</b><br>FRANK LEONG                                              | <b>Inspection Type</b><br>LIMITED INSPECTION | <b>Consent By</b><br>WENHAI ZHENG                               |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations:** *In the kitchen area, in refrigeration, observed accumulation of debris on shelving and the interior sides of the refrigerators.*

**[CA] Ensure non-food contact surfaces within equipment are properly cleaned and sanitized.**

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:** *In the area directly outside the approved storage area, observed an unapproved residential 2 door reach in refrigerator stored. In the same area, observed a broken/detached lid on the freezer chest.*

*In the area directly outside of the approved storage area, observed unapproved dry storage shelves stored.*

*In the kitchen area, observed an unapproved garden type hose attached to the plumbed water pipe on the right side of the cookline.*

*In the kitchen area, observed the use of a piece of composite board to hold up the exterior right leg of the wok line.*

**[CA] Ensure all equipment used within the facility is approved and in good repair. Use only an approved food grade water hose to dispense water.**

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

**Inspector Observations:** *Observed low ventilation from the hood.*

**[CA] Ensure hood is repaired and able to properly ventilate toxic gases, heat, grease, steam, vapors and smoke.**

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:** *Observed a non-functioning 2 door reach in refrigerator stored.*

**[CA] Ensure all unused equipment and refrigeration is removed from the facility to prevent clutter.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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**Inspector Observations:** Above the entrance to the kitchen area, in the area above the mop sink and handwash sink, observed shelving peeling away from the wall, and pulling away FRP panels in the kitchen area.

**[CA]** Ensure shelving is properly installed and all open panels, gaps, cracks, and crevices are sealed to prevent harborage of vermin.

In the kitchen area, observed slight accumulation of debris below and on the sides of refrigeration.

**[CA]** Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item                    | Location                                                       | Measurement       | Comments                                |
|-------------------------|----------------------------------------------------------------|-------------------|-----------------------------------------|
| ambient air temperature | 2 door reach in refrigerator/freezer                           | 43.00 Fahrenheit  | Measured 43F in the refrigeration side. |
| ambient air temperature | freezer chest                                                  | -6.00 Fahrenheit  |                                         |
| ambient air temperature | 2 door reach in freezer                                        | 2.00 Fahrenheit   |                                         |
| hot water               | prep sink                                                      | 120.00 Fahrenheit |                                         |
| ambient air temperature | 3 door prep unit (kitchen)                                     | 39.00 Fahrenheit  |                                         |
| ambient air temperature | reach in refrigerator (front counter)                          | 41.00 Fahrenheit  |                                         |
| ambient air temperature | 2 door reach in refrigerator (front counter - non-functioning) | 75.00 Fahrenheit  | To be removed.                          |
| hot water               | handwash sink                                                  | 100.00 Fahrenheit |                                         |
| ambient air temperature | 2 door reach in refrigerator (unapproved storage area)         | 36.00 Fahrenheit  |                                         |
| hot water               | handwash sink                                                  | 100.00 Fahrenheit |                                         |
| ambient air temperature | 2 door reach in refrigerator (front counter)                   | 41.00 Fahrenheit  |                                         |
| ambient air temperature | 2 door upright reach in refrigerator (kitchen right)           | 35.00 Fahrenheit  |                                         |
| ambient air temperature | 2 door upright reach in refrigerator (kitchen left)            | 38.00 Fahrenheit  |                                         |
| hot water               | mop sink                                                       | 120.00 Fahrenheit |                                         |
| hot water               | 3 compartment sink                                             | 120.00 Fahrenheit |                                         |

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** TONG DUMPLING

**NEW OWNER:** TONG DUMPLING, INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit pending the corrective action for a functioning hood. Follow-up inspection to observe corrective action for the hood required.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application.

The Environmental Health Permit will be effective: 09/01/2025 - 08/30/2026

\*Structural Review inspection conducted on 08/06/2025

\*Permit condition: n/a

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

***\*Ensure no additional equipment is installed within the facility. Addition of new equipment and any changes within the facility require approval through plan check.***

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 **8/20/2025**. 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 |

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Received By: WENHAI ZHENG  
OWNER  
Signed On: August 06, 2025