

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 FA0211974 - COOKING COOKING		Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 06/27/2022	
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAO ZHU YI INC		Inspection Time 14:05 - 15:45
Inspected By MELISSA GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By WEIMING HU	FSC WEIMING HU 05/25/2025	

Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">YELLOW</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">61</div>

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						S
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		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	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		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0211974 - COOKING COOKING	Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 06/27/2022
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAO ZHU YI INC	Inspection Time 14:05 - 15:45
K48 Plan review		X
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: MAJOR: Measured cooked pork between 84-85 and cooked beef between 86-99F on counter in front food prep area. Per PIC, foods were left out an hour prior.

MINOR: Measured raw, ground fish at 44F in on top of inserts at cold prep unit in front.

[CA] Maintain PHFs either cold at or below 41F OR hot at or above 135F. [COS/SA] Beef was reheated to 165F on stove and cooked pork was relocated to walk in cooler to finish cooling.

Follow-up By
06/30/2022

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Bag of clams observed without shellstock tags in cold prep unit in rear food prep area. Per operator, fresh clams were purchase at a local grocery store. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest. [COS/SA] Operator showed receipt. Discussed taking purchase of shellstock tags when purchasing shellfish from local grocery store.

Follow-up By
06/30/2022

Minor Violations

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

Inspector Observations: 1.) 2 out of 4 handsinks in front and rear food prep area have utensils stored in handsink. [CA] Maintain handsinks unobstructed and easily accessible at all times. [COS] PIC removed utensil from handsink.

2.) Handsink in front food prep area near lobster tank lacks papertowel dispenser. Rolled paper towels stored on top of microwave. [CA] Install permanently secured paper towel dispenser at front handsink.

3.) Soap dispenser inoperable at handsink near warewash area. [CA] Repair/replace soap dispenser and maintain dispensers in good repair.

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: Measured chlorine sanitizer at 0 ppm in mechanical dish machine. Facility was not actively warewashing at time of inspection. [CA] Repair/adjust chemicals in mechanical dish machine to provide chlorine sanitizer at 50 ppm in mechanical dish machine. Facility must warewash and sanitize food contact surfaces in 3 compartment warewash sink with either quaternary ammonium sanitizer at 200 ppm for 1 minute or chlorine sanitizer at 100 ppm for 30 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Fruit flies found within the food facility. [CA] Food facility shall be kept free of vermin and non-disease carrying insects, weevils, ants, gnats, and fruit flies. Maintain doors closed at all times and contact licensed pest control for approved methods of eliminating flies.

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: Raw peking duck stored on side of prep sink near garbash receptacle. [CA] All food shall be separated and protected from cross-contamination.

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

Inspector Observations: Food containers stored directly on floor in dry storage area. [CA] Food shall be stored at least 6 inches above the floor on approved shelving to prevent contamination.

OFFICIAL INSPECTION REPORT

Facility FA0211974 - COOKING COOKING	Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 06/27/2022
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAO ZHU YI INC	Inspection Time 14:05 - 15:45

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: Newly installed lobster stank is unclean and water has foamy layer of at least 1/4 inch thick. [CA] Maintain tanks clean and ensure filtration equipment is in working order. Facility must relocate live lobster to walk in cooler and clean tanks.

Follow-up By
06/30/2022

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: Bowls used as scoops in rice containers. Also, scoop handles of starch and flour are not stored in manner that prevents potential contamination. [CA] Use only scoops with handles as utensils for bulk food items and store scoops with handles up to prevent potential contamination.

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: 1.) Mop bucket stored outside of facility. [CA] Store mops and mop bucket at janitorial sink within facility. Mops shall be stored in manner that facilitates air drying.

2.) Side, exterior door observed open during beginning of inspection. [CA] Maintain exterior doors closed at all times to prevent vermin and pest entry.

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

Inspector Observations: Metal cove base sits on top of floor tiles in newly installed beverage/bar area. [CA] Repair/replace cove base and floor tiles so bottom of cove base shall be flushed continuously with floor tiles. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Beverage station and lobster tank with filtration recently installed without submitting plans to this department. [CA] A person proposing to build/ remodel a food facility OR install new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Cease and desist use of unapproved dish machine. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. FACILITY HAS 90 DAYS TO SUBMIT PLANS TO DEPARTMENT. FAILURE TO COMPLY WILL RESULT IN ENFORCEMENT. Plan check documents e-mailed to operator.

Follow-up By
09/27/2022

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked beef	counter top @ room temp	90.00 Fahrenheit	86-90F
shredded pork	cold prep unit - insert	85.00 Fahrenheit	
raw beef	cold prep unit - insert @ rear food prep	41.00 Fahrenheit	
hot water	handsink - beverage area	110.00 Fahrenheit	
chlorine sanitizer	3 comp warewash sink	0.00 PPM	
peking duck	Counter - cooling	84.00 Fahrenheit	cooling for less than 2 hours
hot water	3 comp warewash sink	120.00 Fahrenheit	
raw beef	cold prep unit - insert	39.00 Fahrenheit	
peking duk	walk in cooler	63.00 Fahrenheit	cooling for less than 2 hours
cooked pork	counter top @ room temp	85.00 Fahrenheit	84-85F
fresh clams	cold prep unit - door @ rear food prep	40.00 Fahrenheit	
hot water	2 comp food prep sink	120.00 Fahrenheit	
raw beef	walk in cooler	38.00 Fahrenheit	
hot water	handsink x 2 - front	110.00 Fahrenheit	
raw, ground fish	cold prep unit - on top of inserts	44.00 Fahrenheit	
hot water	handsink x 2 - rear	110.00 Fahrenheit	
peking duk	walk in freezer	25.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0211974 - COOKING COOKING	Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 06/27/2022
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAO ZHU YI INC	Inspection Time 14:05 - 15:45

Overall Comments:

Follow-up inspection will be conducted within 3 business days to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$219/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at (408) 712-8802 to schedule follow-up inspection.

Plan check documents e-mailed to operator.

Facility name change from "COOKING PAPA" to "COOKING COOKING"

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 7/11/2022. 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: WEIMING HU
PIC
Signed On: June 27, 2022