

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 - CHEFUS CORPORATION	Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132	Inspection Date 03/26/2025
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHEFUS INC	Inspection Time 15:30 - 16:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HANNAH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 03/26/2025

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: Repeated violation: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
03/26/2025

Cited On: 03/26/2025

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

Inspector Observations: Repeated violation: Couple of ceiling panels are missing/damaged on the ceiling near and above the dining, restroom, the kitchen areas.

[CA] Repair or replace the damaged/missing ceiling panels immediately.

Follow-up By
03/26/2025

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	100.00 PPM	
Pork	Reach-in cooler	34.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Shrimp	Walk-in cooler	35.00 Fahrenheit	

Overall Comments:

Note:1. This is a follow-up inspection to the routine inspection conducted on 02/21/2025. The facility was issued a conditional pass for lack of soap and paper towel supply on the handwash stations and for washing dishes without any sanitizer. These violations are now corrected. Most of the minor violations from the routine inspection are also corrected. Therefore, the facility is issued a pass green placard. However, the above repeated violations must be corrected immediately as well.

2. Food safety manager certificate: Peikal Hou - 06/20/2028

3. Any equipment used in the facility must be NFA/ANSI approved or ELT/UL Sanitation listed one.

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 **4/9/2025**. 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.

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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: Yingxia Lin
Employee

Signed On: March 26, 2025