

# 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>FA0211953 - FRIENDSHIP BBQ                                   |  | <b>Site Address</b><br>2783 EL CAMINO REAL, SANTA CLARA, CA 95051 |                                 | <b>Inspection Date</b><br>06/26/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">82</div> |  |                                     |
| <b>Program</b><br>PR0305008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                   | <b>Owner Name</b><br>YAWEN WANG |                                      | <b>Inspection Time</b><br>12:00 - 13:45 |                                                                                                                                                                                  |  |                                     |
| <b>Inspected By</b><br>MARCELA MASRI                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                 | <b>Consent By</b><br>JIANAN YE       |                                         |                                                                                                                                                                                  |  | <b>FSC</b> yun yang zhao<br>2-28-27 |

  

| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    | X     |       | 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                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| 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 | X   |     |
| 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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|                                                                          |                                                            |                                  |
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| Program<br>PR0305008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>YAWEN WANG                                   | Inspection Time<br>12:00 - 13:45 |
| K48                                                                      | Plan review                                                |                                  |
| K49                                                                      | Permits available                                          |                                  |
| K58                                                                      | Placard properly displayed/posted                          |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Found one live cockroach on top of a bbq sauce packet on the shelves. Found a dead cockroach on top of the working container for the rice. Found a dead cockroach on the floor by the reach in refrigerator in the back of the kitchen. [CA] Clean and sanitize area of dead cockroaches.

**FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$298 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.**

### Minor Violations

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

**Inspector Observations:** FOUND SOME EQUIPMENT THROUGHOUT THE KITCHEN WITH GREASE, GRIME AND FOOD DEBRIS. [CA] CLEAN THE EQUIPMENT AND TABLES.

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:** FOUND PLASTIC BOWLS BEING USED TO SCOOP THE RICE AND THE FLOUR FROM THE WORKING CONTAINERS. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HAND AND KEEP THE HANDLE OUTSIDE THE FOOD.

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

**Inspector Observations:** FOUND THE CHINESE BBQ GRILL EXTENDING OUTSIDE THE HOOD CANOPY. [CA] ENSURE THE BBQ GRILL IS INSIDE THE HOOD CANOPY 5 INCHES.

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:** FOUND THE FAUCET IN THE RESTROOM TO BE LOOSE. [CA] REPAIR THE FAUCET.

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:** MISSING LOCKERS FOR THE EMPLOYEES' BELONGINGS. [CA] PROVIDE LOCKERS.

**THERE IS A GAP OF ABOUT A QUARTER ON AN INCH ABOVE THE METAL DOOR IN THE BACK. [CA] REDUCE THE GAP TO NO MORE THAN A QUARTER OF AN INCH.**

**FOUND SOME SHOES STORED ON A SHELF NEXT TO OIL CONTAINERS IN THE BACK. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item               | Location                | Measurement       | Comments |
|--------------------|-------------------------|-------------------|----------|
| HOT WATER          | FOOD PREP SINK          | 120.00 Fahrenheit |          |
| FISH               | REACH IN REFRIGERATOR   | 38.00 Fahrenheit  |          |
| CHLORINE SANITIZER | WARE WASHER             | 50.00 PPM         |          |
| MEAT               | UNDER COUNTER FREEZER   | 13.00 Fahrenheit  |          |
| SHRIMP             | REACH IN FREEZER        | 3.00 Fahrenheit   |          |
| PORK               | SERVICE REFRIGERATOR    | 38.00 Fahrenheit  |          |
| HOT WATER          | HAND WASH SINK          | 100.00 Fahrenheit |          |
| MEAT               | 2 DOOR REACH IN FREEZER | 2.00 Fahrenheit   |          |
| SCALLOPS           | REACH IN FREEZER        | 5.00 Fahrenheit   |          |
| OYSTERS            | REACH IN REFRIGERATOR   | 38.00 Fahrenheit  |          |
| MEAT               | 2 DOOR REFRIGERATOR     | 37.00 Fahrenheit  |          |
| PANCAKES           | SERVICE FREEZER         | 4.00 Fahrenheit   |          |
| HOT WATER          | HAND WASH SINK          | 100.00 Fahrenheit |          |

## Overall Comments:

*Found one live cockroach on top of a bbq sauce packet on the shelves. Found a dead cockroach on top of the working container for the rice. Found a dead cockroach on the floor by the reach in refrigerator in the back of the kitchen. [CA] Clean and sanitize area of dead cockroaches.*

*1. Observed Vermin: Documented in the following areas: Found one live cockroach on top of a bbq sauce packet on the shelves. Found a dead cockroach on top of the working container for the rice. Found a dead cockroach on the floor by the reach in refrigerator in the back of the kitchen.*

*2. Photographs: Taken for documentation purposes.*

*3. Supervisor Notified: Glencijoy David*

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

*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.*

*note: Today's visit was initially scheduled to do a Change of Ownership, however, since the facility has cockroaches, the change of ownership cannot take place until this issue is resolved.*

## 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 7/10/2025. 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.

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 |



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Received By: JIANAN YE  
OWNER  
Signed On: June 26, 2025