

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 FA0252724 - NEW SAM KEE RESTAURANT		Site Address 1942 ABORN RD, SAN JOSE, CA 95121		Inspection Date 12/19/2025		Placard Color & Score YELLOW 66		
Program PR0367906 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW SAM KEE RESTAURANT		Inspection Time 09:30 - 12:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By SAM TRIEU				FSC HUNG TRAN 2-21-30

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						N
K03	No discharge from eyes, nose, mouth		X		X			
K04	Proper eating, tasting, drinking, tobacco use					X		N
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures		X		X			
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	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						
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Inspector Observations: FOOD EMPLOYEE IS CONSTANTLY COUGHING IN THE KITCHEN. [CA] NO FOOD EMPLOYEE SHALL BE IN THE KITCHEN WHILE HAVING A PERSISTANT COUGH.

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

Inspector Observations: FOUND THE MEAT BALLS AT 131F AT THE HOLD HOLDING UNIT. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA: REHEAT TO 165F AND HOT HOLD AT 135F MINIMUM.

Minor Violations

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

Inspector Observations: MISSING THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLER'S CARDS WITHIN 2 WEEKS.

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

Inspector Observations: FOUND A PREP TABLE STORED NEXT TO THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK. OR REMOVE THE PREP TABLE 12 INCHES AWAY FROM THE SINK MINIMUM.

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

Inspector Observations: FOUND SCALLOPS, CLAMS AND FISH BEING THAWED IN STANDING WATER AT THE 3 COMPARTMENT WAREWASH SINK. [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 A PART OF A COOKING PROCESS.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: REPEAT VIOLATION:

MISSING CHLORINE TEST STRIPS TO MEASURE THE CHLORINE CONCENTRATION AT THE WARE WASHER. [CA] PROVIDE TEST STRIPS.

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

Inspector Observations: MISSING A PROBE TYPE THERMOMETER TO MEASURE THE INTERNAL FOOD TEMPERATURE. [CA] PROVIDE A PROBE THERMOMETER.

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

Inspector Observations: FOUND A FEW WIPING CLOTHS STORED ON THE COUNTERS IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

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Inspector Observations: *FOUND EMPLOYEE BEVERAGE CUPS WITHOUT A LID ON THE FOOD PREPARATION/UTENSILS STORAGE AREA WITHOUT A LID. [CA] PROVIDE A TIGHT-FITTING LID OR APPROVED CONTAINERS FOR BEVERAGES.*

FOUND A CELL PHONE STORED ON A SHELF NEXT TO FOOD RELATED ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: *FOUND THE FLOORS IN THE KITCHEN WITH EXCESSIVE GREASE. [CA] CLEAN THE FLOORS MORE OFTEN.*

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLDING	145.00 Fahrenheit	
CHICKEN	COLD HOLDING	38.00 Fahrenheit	
MEAT BALLS	HOT HOLDING	131.00 Fahrenheit	
COOKED VEGETABLES	COLD HOLDING	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SCALLOPS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	COLD HOLDING	39.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

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 **1/2/2026**. 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.

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: HUNG TRAN
MANAGER
Signed On: December 19, 2025