

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 10/30/2024
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHEFUS INC	Inspection Time 13:00 - 14:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By YIN LIN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 10/30/2024

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

Inspector Observations: Couple of the employees do not have food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

Follow-up By
11/01/2024

California approved Food Handler Card (FHC) class providers

All Directory Listing

(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org)

Cited On: 10/30/2024

K10 - 3 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Repeated violation: Freshly cooked food products were being cooled in big containers wrapped in plastics inside the walk-in cooler.

[CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours using ice bath, rapid chiller, or smaller portions. The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.

Follow-up By
11/01/2024

Cited On: 10/30/2024

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: Repeated violation: Many open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
11/01/2024

Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Cited On: 10/30/2024

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back inside the walk-in cooler and the kitchen's storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
11/01/2024

Cited On: 10/30/2024

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

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Inspector Observations: Repeated violation: Couple of new hot holding unit and a meat slicer were observed back in the storage and preparation areas.

**Follow-up By
11/01/2024**

[CA] All equipment/utensils used in the facility must be NSF/ANSI approved or UL/ETL sanitation listed one, and plan and specification must be submitted to our office for approval before use. Remove the warmers and the slicer or submit plan and specification to our office for approval.

The open top white freezers stored near the wall are not NSF/ANSI approved or ETL/UL Sanitation listed one.

[CA] All equipment used in the facility must be NSF/ANSI approved or ETL/UL Sanitation listed one.

Cited On: 10/30/2024

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: 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
11/01/2024**

Some clean utensils were stored on unclean milk crate.

[CA] All clean and working utensils must be stored on an easily cleanable containers or surfaces.

Cited On: 10/30/2024

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

Inspector Observations: Repeated violation: A counter-top round grill used in storage area was stored outside the exhaust hood.

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g., NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). In addition to these, any equipment that produce oil, grease, steam, and heat must be stored under the exhaust hood, unless the equipment has got an exemption from this department. Contact this divisions Plan Check program for review and approval of equipment prior to installation.

**Follow-up By
11/01/2024**

Cited On: 10/30/2024

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

Inspector Observations: There was no functional thermometer inside of the under-counter fridge.

[CA] To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.

**Follow-up By
11/01/2024**

Cited On: 10/30/2024

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

Inspector Observations: Repeated violation: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

**Follow-up By
11/01/2024**

Cited On: 10/30/2024

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: The hot water faucet of the handwash station located near the office does not work.

[CA] Replace the broken faucet of the handwash station immediately.

**Follow-up By
11/01/2024**

Cited On: 10/30/2024

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: There is a foul smell in both the men and women's restrooms.

[CA] Conduct a regular thorough cleaning and refreshen the restrooms.

**Follow-up By
11/01/2024**

Cited On: 10/30/2024

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

Follow-up By
11/01/2024

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

Excessive water accumulation was observed on the floor below dishwashing and working sinks.

[CA] Keep the floor areas neat, clean, and dry at all the time.

Food residue and slime buildup was observed on the floor and the floor sinks located below the storage shelf, preparation, and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Measured Observations

Item	Location	Measurement	Comments
Noodle	Final cook	165.00 Fahrenheit	
Tofu	Walk-in cooler	34.00 Fahrenheit	
Shell eggs	Walk-in cooler	34.00 Fahrenheit	
Dimsum	Final cook	187.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection to the routine inspection that was conducted on 09/05/24. The facility was issued a conditional pass for couple of major issues. The major violations are still not corrected. Therefore, the facility is issued another conditional pass. A second follow-up inspection shall be conducted after the owner pays \$298.00 second follow-up inspection fee invoice which shall be emailed in couple of days.

The invoice shall be paid online at <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using the account ID number AR1334313. Most of the violations are repeated violations. If any of the violations are not corrected during the second follow-up inspection, the owner will be called for office hearing. He will speak with my supervisor and may be charged about \$2,000.00 for the office hearing.

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 **11/13/2024**. 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: Yin Lin
Manager
Signed On: October 30, 2024