

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 FA0259047 - SHANGHAI NO.ONE		Site Address 19634 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 02/05/2025		Placard Color & Score GREEN 79		
Program PR0379449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BOILING FISH, INC.		Inspection Time 10:00 - 11:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ANNIE ZHAO				FSC Annie Zhao 02/21/2026

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						
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				N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			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		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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	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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Employee food handler cards are not available for review. [CA] All employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees observed changing task from handling raw foods to cooked foods with only the changing of gloves and no handwashing. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to putting on new gloves to handle food.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooked fish stacked on top of the food prep unit insert across from the deep fryers are measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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: Inside the walk-in cooler, raw meats are stored on shelves directly above vegetables. [CA] Store raw meats separate or below ready-to-eat foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle stored by the warewash area is not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: 1) Opened bags of bulk foods (rice, sugar, flour) are stored on the dry storage shelves are not inside of containers with a lid. [CA] Once opened, bulk foods shall be protected by being stored inside an approved container with a tight fitting lid.

2) Cases of beverages and cooking oils are stored on the floor in the hallway between dining area and the restrooms. [CA] Foods shall be stored a minimum of 6 inches off the floor and in a location where it is protected from contamination.

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: A counter top is placed on top of the two compartment food preparation sink completely obstructing access and use of the sink. [CA] The food preparation sink shall be available and usable for facility to wash, rinse, soak, thaw, or other similar preparation of food.
Remove counter top so that food preparation sink is available for use.**

Employees were observed using the three compartment warewashing sink for cleaning of produce.

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

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Inspector Observations: 1) Single burner cook top is observed in use outside the 6" overhang of the ventilation hood.

2) Steamer is observed in use across from the dishwasher and outside of the ventilation hood.

[CA] All cooking equipment shall be within 6 inches overhang of ventilation hood as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

Inspector Observations: Employee observed rinsing wiping towels at the utility sink and placing them back into use. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Rice	Walk-in cooler	41.00 Fahrenheit	
Mushrooms	Insert unit	37.00 Fahrenheit	
Chicken	Food prep unit behind front counter	41.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Cooked beef	Reach-in cooler across from wok station	36.00 Fahrenheit	
Chicken	Insert unit	38.00 Fahrenheit	
Raw pork	Walk-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ground pork	Walk-in cooler	38.00 Fahrenheit	
Cooked fish	Reach-in cooler across from wok station	37.00 Fahrenheit	
Raw beef	Reach-in cooler across from wok station	36.00 Fahrenheit	
Fried pork	Walk-in cooler	40.00 Fahrenheit	
Rice	Rice cooker	142.00 Fahrenheit	
Cooked vegetables	Food prep unit behind front counter	40.00 Fahrenheit	
Cooked fish	Food prep unit across from food top	48.00 Fahrenheit	
Tofu	Reach-in cooler across from wok station	35.00 Fahrenheit	
Fish	Cooked	194.00 Fahrenheit	
Raw fish	Reach-in cooler across from wok station	34.00 Fahrenheit	
Noodles	Food prep unit behind front counter	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shrimp	Reach-in cooler across from wok station	36.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Shanghai Bun Dynasty

NEW OWNER: CBI Kitchen Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP11.

A 25% penalty is assessed as facility did not apply for a new permit within 10 days after ownership change and start of operations. An invoice for the permit fee in the amount of \$1,975.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2025 - 02/28/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 02/05/2025**

***Permit condition: N/A**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **2/19/2025**. 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.

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: Annie Zhao
Owner
Signed On: February 05, 2025