

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 FA0212430 - JX CUISINE		Site Address 3581 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 03/07/2023	
Program PR0300579 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JX CUISINE INC.		Inspection Time 13:35 - 15:00
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type ROUTINE INSPECTION	Consent By JEFF WANG	FSC MAO YE 07/16/27		

Placard Color & Score
GREEN
84

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	X			
K06 Adequate handwash facilities supplied, accessible			X				S
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						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						

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	X	
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		
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Employee washed hands with soap for 5 seconds [CA] All food employees shall thoroughly wash their hands and that portion of their arms exposed to direct food contact with soap and vigorously rub hands together to lather up for at least 10 to 15 seconds. They shall rinse hands with warm water followed by drying with paper towels. Employees shall pay attention to the areas underneath the fingernails and between the fingers when washing hands. – Corrected

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

Inspector Observations: Water accumulates in the kitchen and sink and drains slowly [CA] Fix sink to drain rapidly

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

Inspector Observations: Surface of 3-door cooler is heavily stained [CA] Clean the unit

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: Lack chlorine test paper [CA] Provide chlorine test paper and check levels daily

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: Walk-in cooler storage shelves are heavily stained [CA] Clean the shelves

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

Inspector Observations: Hood and filters show heavy grease buildup [CA] Clean the hood system thoroughly

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

Inspector Observations: Kitchen floor corner and under cooking equipment show heavy dirt buildup [CA] Clean the floor

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Egg rolls	Freezer	12.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Chicken	Line cooler	40.00 Fahrenheit	
Water	3-comp sink	125.00 Fahrenheit	
Eggs	Walk-in cooler	41.00 Fahrenheit	

Overall Comments:

No reduced oxygen packaged food made at this time. Chef stated made only for customers who request it.

The food facility shall obtain a HACCP plan approval prior to packaging PHFs using reduced-oxygen packaging (ROP) that are held for more than 48 hours. [COS] Since foods were packaged in ROP less than 48

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hours prior, PIC was able to removed from packaging and store in regular food grade storage bags.

Note: A food facility is not required to have an HACCP plan if the food facility uses a ROP method to packaging PHFs that always complies with the following standards with respect to packaging the hazardous food:

- (1) The food is labeled with production time and date**
- (2) The food is held at 41F or below during refrigerated storage**
- (3) The food is removed from packaging in food facility within 48 hours after packaging.**

Although a HACCP plan is not required, the facility MUST still submit written SOPs (standard operating procedures) to this department. E-mail district specialist: melissa.gonzalez@cep.sccgov.org

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 3/21/2023. 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: Jeff Wang

Signed On: March 07, 2023