

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 FA0209306 - CHINA CHEN		Site Address 400 S 3RD ST, SAN JOSE, CA 95112		Inspection Date 10/23/2026		Placard Color & Score YELLOW 61		
Program PR0301727 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHINA CHEN RESTAURANT,		Inspection Time 14:30 - 17:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By HOANG				FSC Huy Quach 06/16/2028

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			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		X			N
K10	Proper cooking time & temperatures					X		S
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		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

*MAJOR

Observed an employee enter facility from outdoors and proceed to handle chili oil cups without handwashing.

*MINOR

Observed an employee handle soiled utensils and attempt to touch clean bowls before being stopped.

[CA] Employees are required to wash their hands: before beginning work, before handling food/equipment/utensils, when switching from working with raw to ready to eat foods, after touching body parts, after using the restroom, or at any time contamination may occur.

[COS]

1&2. Employee was directed to wash their hands. Any food that the employee handled before handwashing was discarded.

Follow-up By
10/30/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

*MAJOR

1. In the one door upright refrigerator, measured pork loin at 55F. Pork loin was stored in a large hotel pan with a lid on. Per PIC, pork loin was cooked five hours prior to temperature measurement.

*MINOR

2. In the prep cooler inserts, measured pork slices at 50F. Per PIC, pork was sliced and placed in prep insert five hours prior to temperature measurement.

[CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F in two hours, and from 70F to 41F in four hours. Cooling shall be done by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice; using an ice bath; stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. When cooling, food may be left uncovered to allow rapid cooling.

[COS]

1,2. Pork loin and pork slices were placed in an ice bath in the walk-in freezer to rapidly cool. Within the remaining time to cool, both foods did not reach 41F and were discarded by PIC.

Follow-up By
10/30/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed PIC transfer pork neck from the upright refrigerator to the prep sink without first cleaning and sanitizing the prep sink.

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food contact surfaces, or utensils.

[COS] Pork neck was discarded by PIC.

Minor Violations

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

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Inspector Observations: Food handler cards of two employees were unavailable upon request.

[CA] Employees that prepare, handle, or serve food shall have a food handler card within 30 days of hire. Ensure food handler cards are made available upon request.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Various potentially hazardous foods subject to time as a public health control (TPHC) were not marked on the time log provided by PIC. Per PIC, items were prepared 3 hours prior. Written procedures were not available upon request.

Follow-up By
10/30/2026

[CA] When time only, rather than time and temperature, is used as a public health control, records and documentation must be maintained. Provide written procedures and time markings for potentially hazardous foods using time as a public health control (TPHC).

[COS] PIC added items to the log. TPHC written procedures were provided.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Small flies were present in the server station area.

[CA] Maintain the facility free of animals, pests, and vermin.

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

Inspector Observations: On the floors by the cookline, observed egg cartons being used as mats.

[CA] All utensils and equipment shall be approved, installed properly, and meet applicable standards. Nonfood contact surfaces of equipment that are exposed to splash, spillage, or food soiling, shall be made of materials that are smooth, durable, nonabsorbent, and easily cleanable. Discontinue the use of egg cartons to line floors.

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: On the utensil rack by the service counter, observed employee medication being stored.

[CA] Employees' personal items shall be stored in employee lockers or in a designated area for employee storage.

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

Inspector Observations: Under the stockpot range, observed missing tiles. Observed buildup of grease under the deep fryers.

[CA] Ensure food facilities are kept clean and in good repair. Walls and ceilings shall have durable, smooth, nonabsorbent, and easily cleanable surfaces. Regularly clean under cooking equipment to prevent the accumulation of grime and food residue.

Performance-Based Inspection Questions

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

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	prep insert	38.00 Fahrenheit	
bean sprouts	prep insert	40.00 Fahrenheit	
warm water	restroom sink	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
ambient	one door upright refrigerator	30.00 Fahrenheit	
fried chicken	deep fryer	180.00 Fahrenheit	final cook temperature
hot water	2-comp sink	120.00 Fahrenheit	
rice noodles	prep insert	41.00 Fahrenheit	
chicken soup	stockpot	200.00 Fahrenheit	
ambient	prep cooler	36.00 Fahrenheit	

Overall Comments:

- A follow-up inspection will be conducted to verify compliance of all major violations.

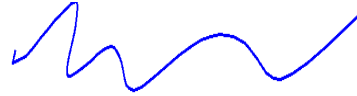
**** Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 for a minimum of two hours, during non-business hours, and upon inspector availability."**

Joint inspection with N. Hak. Report written by N. Hak.

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 **11/6/2026**. 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: Huy
Owner
Signed On: October 23, 2026