

# 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 FA0259154 - GREAT KHANS IN EASTRIDGE		Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122		Inspection Date 07/31/2024	
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GREAT KHANS IN EASTRIDGE		Inspection Time 11:30 - 12:45
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By BRUNO	FSC Not Available	

Placard Color & Score
<b>YELLOW</b>
<b>61</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			N
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		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	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0259154 - GREAT KHANS IN EASTRIDGE	Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122	Inspection Date 07/31/2024
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GREAT KHANS IN EASTRIDGE, LLC	Inspection Time 11:30 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Containers of bean sprouts, sliced tomatoes, diced imitation crab, and cooked chow mein noodles maintained at the buffet service line measured between 50F to 60F. Containers of PHF were maintained on ice baths with ice only touching the bottoms of the containers.

Follow-up By  
08/05/2024

Employee stated that items were brought out when facility was opened at approximately 10:30 AM.

[CA] PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

[SA] Items are to be subjected to time as a public health control (TPHC) and is to be discarded if not consumed within 4 hours. Bean sprouts, sliced tomatoes, diced imitation crab, and cooked chow mein noodles shall be maintained out until 2:30 PM in which items shall be discarded.

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

**Inspector Observations:** Two large plastic bus tubs of chow mein noodles, approximately 40-50lbs total, maintained inside the walk-in refrigerator measured at 58F and 61F. PIC stated that noodles were prepared the day before and has not been taken out to be used.

Follow-up By  
08/05/2024

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F and below within 2 hours and from 70°F to 41°F and below within an additional 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Both containers of chow mein noodles were VC&D due to improper cooling.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** One live cockroach nymph observed crawling on closed cardboard container of cooking oil. One dead cockroach observed inside metal container placed below the food preparation sink. One dead cockroach observed on floor by the plastic drawer behind the cashier.

Follow-up By  
08/05/2024

No other activity was observed. PIC stated that facility is serviced monthly. Pest control reports were unavailable for review.

[CA] Clean and sanitize area of dead cockroaches. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

[COS] Employee abated live cockroach.

Observed 5+ live fruit flies and/or drain flies throughout the kitchen. Observed one live fly inside the kitchen.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Use any and all approved methods to abate live flies.

### Minor Violations

# OFFICIAL INSPECTION REPORT

Facility FA0259154 - GREAT KHANS IN EASTRIDGE	Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122	Inspection Date 07/31/2024
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GREAT KHANS IN EASTRIDGE, LLC	Inspection Time 11:30 - 12:45

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

**Inspector Observations:** *Five-year Food Safety Certified (FSC) manager certificate is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

*Employees' three-year food handler cards unavailable for review and/or were expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:** *Employees' food and beverages stored in areas of food preparation, food storage, and/or food contact surfaces.*

*[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Employee setting up three-compartment sink explained ware washing procedures in the approved steps, however, in the wrong order.*

*[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

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:** *Observed employee balling up plastic wrap to be used as a plug stopper. [CA] Plugs/stoppers shall be available to fill up the warewashing sink.*

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:** *Ambient temperature of the walk-in refrigerator measured at 45F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Investigate cause and repair in an approved manner.*

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:** *Rear door of the kitchen maintained opened during the inspection. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.*

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink - large cook top	101.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Raw lamb slices	Buffet line	23.00 Fahrenheit	
Raw pork slices	Buffet line	30.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0259154 - GREAT KHANS IN EASTRIDGE	<b>Site Address</b> 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122	<b>Inspection Date</b> 07/31/2024
<b>Program</b> PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> GREAT KHANS IN EASTRIDGE, LLC	<b>Inspection Time</b> 11:30 - 12:45

**Overall Comments:**

- Two or more major violations were observed during the routine inspection.
- 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 \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

**\*\* Note:**

- PIC stated that facility will be going through a change of ownership and remodeling of the facility.
- A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.
  - Consultation is available Monday through Friday, 7:30 AM to 11:00 AM in person, or over the phone.
  - New owners shall apply for a Food Facility Evaluation within 10 days of commencing operations or submit plans for the remodeling or construction of a food facility.

---

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 **8/14/2024**. 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:** Martha  
PIC

**Signed On:** July 31, 2024