

# 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 FA0206090 - MANDARIN HOUSE		Site Address 1375 BLOSSOM HILL RD 12, SAN JOSE, CA 95118	Inspection Date 12/24/2024
Program PR0300172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JIN SONG ZOU	Inspection Time 16:30 - 17:15
Inspected By SUHKREET KAUR	Inspection Type LIMITED INSPECTION	Consent By JENNY	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lack of paper towels at hand wash sink in the kitchen and restroom.**

**[CA] Provide single use paper towels at hand wash sink in the facility at all times.**

**[COS] PIC restocked paper towels.**

#### 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 in food prep sink with gloves on. When advised to remove gloves and properly wash hands, employee attempted to remove gloves and put new gloves on without washing hands.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.**

**[COS] Employee properly washed hands at hand wash sink and wore new gloves.**

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

**Inspector Observations: Measured fried chicken at 131F and boiled noodles at 47F stored on prep counters near cook line. Per PIC, they are busy with to go orders and will use the PHFs within next one hour.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC will provide time labels to ensure PHFs are used within 4 hours from when it was taken out of temperature control and discard any leftovers.**

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: Observed raw eggs stored above ready to eat food items in walk in cooler.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: Accumulation of dust and dirt on walk in cooler fan guards.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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: Observed multi use scoops for rice stored in room temperature water.**

**[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.**

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

**Inspector Observations: Accumulation of food splashes on walls and floors throughout the facility.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

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## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

## Measured Observations

Item	Location	Measurement	Comments
Meat	Walk in freezer	10.00 Fahrenheit	
Cooked chicken	Walk in cooler	40.00 Fahrenheit	
Crab puff	Under counter refrigerator	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Boiled noodles	Prep table near cook line	47.00 Fahrenheit	Per PIC, it is will be used within 1 hour. PIC agree to use time markings.
Half fried chicken	Prep counter at cook line area	131.00 Fahrenheit	Per PIC, it is being re fried for each order and will be used within 1 hour. PIC agree to use time markings.
Raw chicken	Prep unit	41.00 Fahrenheit	
Beef	Cookline	163.00 Fahrenheit	

## Overall Comments:

CO0155963

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 **1/7/2025**. 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: JUANMING LIN  
PIC  
Signed On: December 24, 2024