

**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**

<b>Facility</b> FA0298846 - SHIHLIN STREET SNACKS		<b>Site Address</b> 10445 S DE ANZA BL 102, CUPERTINO, CA 95014		<b>Inspection Date</b> 06/30/2025	
<b>Program</b> PR0439161 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> QUALITEA INC		<b>Inspection Time</b> 12:00 - 14:05
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LOPEZ		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>51</b>

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	X			N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		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		
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		
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	X	
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	X
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: Potentially hazardous foods, raw chicken and raw shell eggs are stored out in room temperature in the back kitchen and measured at 65 to 80F. Per employee the items were taken out for prep when they opened at 11AM. [CA] Potentially hazardous foods shall either be cold holding at or below 41F or hot holding at or above 135F.**

**[COS] Employee relocated the items into the reach-in cooler.**

Follow-up By 07/01/2025
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K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Per employee, the raw shell eggs, chicken, boba, and oysters placed out on prep table are subject to time rather than temperature but are not time-marked per facility's written procedures. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be properly time-marked where it shall be discarded if not used within 4 hours.**

**[SA] Per employee, the items were taken out at 11 AM and will be discarded after facility closes at 2 PM.**

Follow-up By 07/01/2025
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K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water is not available at the three compartment sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**Facility is required to cease operations immediately and must remain closed until violation is corrected.**

Follow-up By 07/01/2025
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K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1. Observed Vermin: One live cockroach observed in the handwash located inside the back kitchen. One dead cockroach observed by door used to enter the kitchen.**

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Suzanne Lew**

**4. Notification: The person in charge during inspection, Gilrado Lopez, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

**1. Email the signed and completed Reopening Checklist to the assigned inspector.**

**2. Submit a copy of the pest control report from a licensed provider.**

Follow-up By 07/01/2025
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### Minor Violations

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

**Inspector Observations: Food Safety Certificate for Manager and employee food handler cards are not available for review. [CA]**

**Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review. Employees shall have a valid food handler card 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)

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**Inspector Observations:** *After handling raw chicken, employee was observed washing hands at the prep sink without the use of soap. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels.*

**[COS] Employee was stopped and instructed to properly wash hands using soap.**

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

**Inspector Observations:** *Handwash sinks in the facility are partially obstructed. The handwash sink located behind the front counter had equipment stored in the basin of the sink, and the handwash sink located in the back kitchen had trash bin stored in front of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash hands when required.*

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:** *Raw foods observed stored above ready-to-eat foods inside the reach-in coolers. [CA] Store raw food items separate or below ready-to-eat foods to protect food from cross-contamination.*

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:** *Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *Drain line from ice machine extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations:** *Facility's health permit expired on 5/31/25 and is currently operating without a valid permit.*

**[CA] A food facility shall not be open without a valid health permit.**

**Facility is closed and a follow-up inspection cannot be scheduled until permit is renewed. A copy of overdue invoice is provided to PIC.**

## Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Ice bath by cook line	41.00 Fahrenheit	
Milk	Reach-in cooler	41.00 Fahrenheit	
Oysters	By cook line	68.00 Fahrenheit	
beef	Hot holding	145.00 Fahrenheit	
Fish ball	Reach-in cooler	41.00 Fahrenheit	
Fish balls	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	39.00 Fahrenheit	
Raw shell eggs	Prep table in front	68.00 Fahrenheit	
Braised tofu	Hot holding	146.00 Fahrenheit	
Tofu	Upright reach-in cooler	41.00 Fahrenheit	
Oysters	Behind front counter	81.00 Fahrenheit	
Raw chicken	By three compartment sink	65.00 Fahrenheit	
Braised egg	Hot holding	148.00 Fahrenheit	
Raw shell eggs	Prep table in back kitchen	80.00 Fahrenheit	
Oysters	Upright reach-in freezer	17.00 Fahrenheit	
Raw shrimp	Reach-in cooler	41.00 Fahrenheit	
Cooked vegetables	Behind front counter	111.00 Fahrenheit	

## Overall Comments:

**Facility is closed due the following:**

- Facility unable to provide hot water at the three compartment sink.
- Live cockroach observed in the facility.
- Facility is also operating without a valid Environmental Health Permit.

**The facility is required to cease operations immediately.**

**The following will need to be completed in order to schedule a follow-up inspection.**

- Submit overdue payment for Environmental Health Permit. Copy of invoice is provided.
- Correct hot water violation and three compartment sink is able to provide hot water measured at 120F or above.
- All corrective actions related to vermin on the provided checklist are completed and submitted to submit to district specialist with pest control service reports.

**Once the above is completed, please reach out to district specialist or the main office at 408-918-3400 to schedule a follow-up inspection to reopen the facility.**

**\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\***

**\*\*\* The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

**\*\*\* A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 7/14/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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

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**Received By:** Gilrado Lopez  
PIC

**Signed On:** June 30, 2025