

**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> FA0251321 - JENNY'S KITCHEN INC		<b>Site Address</b> 5175 MOORPARK AV 90, SAN JOSE, CA 95129		<b>Inspection Date</b> 05/13/2026	
<b>Program</b> PR0365201 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> YONG LI		<b>Inspection Time</b> 10:20 - 12:00
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JENNY AND JAMES	<b>FSC</b> Yang Li 8/28/30		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>77</b>
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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						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						N
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						
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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
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	X	
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		

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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: Employee observed changing tasks from taking out trash or washing towels and returning to food prep station without washing their hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels prior to handling food.**

**[COS] Employee was stopped and asked to properly wash their hands before contaminating food or food contact surfaces.**

### Minor Violations

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

**Inspector Observations: Food handler cards for employees are not available for review. [CA] All employees that prepares, serves food, or handles food contact equipment/utensils shall have a valid food handler card available within 30 days from their date of hire.**

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: 1) Inside the walk-in cooler, observed raw fish and raw beef stored on shelf above vegetables. [CA] Properly store raw foods separate or below ready-to-eat foods to prevent cross-contamination.**

**2) Observed food preparation being conducted at the three compartment sink while there is sanitizer solution in the third compartment of the sink. [CA] Food preparation shall be conducted in the designated food prep sink and in locations where it is not at risk of contamination.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Multiple prepackaged food items in the self-service reach-in coolers across from the front counter are missing proper labels.**

**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

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: 1) Knife observed stored with its blade in crevice between reach-in cooler and food prep table. [CA] Utensils shall be stored in manner where the food contact surface is in a clean location and protected from contamination.**

**2) Disposable containers and bowls are used as scoops and stored inside bulk food containers. [CA] Use utensils with a handle to use as scoops for bulk foods. Ensure that the handle of the utensil are not stored in direct contact with the food.**

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

**Inspector Observations: Steam from the steamer located at the back kitchen are not fully captured by the ventilation hood. Equipment is stored at the edge of the ventilation hood. [CA] Provide approved and proper exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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**Inspector Observations: Employees observed rinsing wiping towels with only water water and storing them on food prep surfaces.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: 1) Back entrance door of the kitchen is kept open at time of inspection. [CA] Ensure that door between kitchen and the outside are kept closed when not in use to prevent the entrance of vermin.**

**2) Employees' personal items are observed stored on prep tables. [CA] Employees' personal items shall be stored separately or below food prep surfaces.**

## Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked beef	Cooked	163.00 Fahrenheit	
tofu	Walk-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw eggs	Walk-in cooler in back kitchen	39.00 Fahrenheit	
Bean sprouts	Walk-in cooler	40.00 Fahrenheit	
Taro cake	Reach-in cooler across from front counter	38.00 Fahrenheit	
cooked chicken	Walk-in cooler	38.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Sweet and sour soup	Warmer	140.00 Fahrenheit	
Raw fish	Walk-in cooler	37.00 Fahrenheit	
chicken feet	Reach-in cooler across from front counter	38.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Tofu	Warmer	135.00 Fahrenheit	
Purple rice	Reach-in cooler across from front counter	36.00 Fahrenheit	
Eggs	Reach-in cooler across from front counter	40.00 Fahrenheit	
Chicken	Walk-in cooler in back kitchen	38.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	41.00 Fahrenheit	
Minced pork	Active prep	52.00 Fahrenheit	

## Overall Comments:

**First routine inspection since facility has remodeled and approved by plan check.**

**Conducted in conjunction with CO0159624**

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 **5/27/2026**. 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.

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**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:** James  
Manager

**Signed On:** May 13, 2026