

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 FA0205433 - CHEFUS-CA		Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129		Inspection Date 10/27/2025		Placard Color & Score YELLOW 50		
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHEFUS INC		Inspection Time 12:20 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By XIAO WANG				FSC QIU YA WANG 11/04/2027

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		X			N
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						
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		X			N
K15	Food obtained from approved source		X		X			N
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	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	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

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

Inspector Observations: [REPEAT VIOLATION]

In the kitchen area, at the handwash station, observed hot and cold water turned off, a lack of hand soap and an improperly functioning paper towel dispenser.

[CA] Ensure handwash stations are provided with hand soap and paper towels to allow for proper handwashing. Handwash stations shall be accessible at all times with hot and cold water for handwashing.

[SA] Operator turned hot and cold water on for the handwash station. Operator provided a bottle of hand soap for use and to provide repairs to the paper towel dispenser.

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

Inspector Observations: [REPEAT VIOLATION]

In the kitchen area, at the 6 door prep unit, measured various potentially hazardous foods including raw beef, raw pork, raw fish, raw seafood, cooked pork, cooked beef, steamed eggs, tofu, beans sprouts, duck blood, and tomato based sauce stored between 52F and 62F. Per operator, PHFs stored in refrigeration from about 1.5 hours prior. Measured ambient air temperature of 6 door prep unit between 55F and 60F.

[CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth.

[SA] Operator placed PHFs from the insert prep top area into an ice bath to nearby refrigeration to facilitate proper holding temperatures. All PHFs stored in the undercounter compartment of the 6 door prep unit moved to nearby fully functioning refrigeration to facilitate proper holding temperatures. Operator to setup an ice bath for storage of potentially hazardous foods on the counter-top and to maintain potentially hazardous foods at 41F and below.

K14 - 8 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, 114125(b), 114141

Inspector Observations: Observed employees skip sanitizing step when conducting warewashing.

[CA] Ensure all utensils and equipment are properly washed, rinsed, and sanitized. An applicable sanitizer shall be used for manual warewashing such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer.

[SA] Operator instructed to create a sanitizing compartment using chlorine sanitizer and to rewash utensils and equipment. Chlorine sanitizer measured at 100 PPM.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: [REPEAT VIOLATION]

In the kitchen area, in the 6 door prep unit, observed improperly labeled and unapproved containers of duck blood. No certification or proper nutrition/ingredient labeling available.

[CA] Food must be from an approved source and/or properly documented. Discontinue supply of any food from an unapproved source.

[COS] Operator VC&D unapproved containers of duck blood.

Minor Violations

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

Inspector Observations: Food handler cards unavailable for review.

[CA] Ensure all employees are trained in food safety and have adequate knowledge as demonstrated by a food handler card.

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K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employees handling food containers and conducting food preparation without washing hands. Observed employees using the 3 compartment sink for handwashing.*

[CA] *Ensure employees are adequately trained and understand proper handwashing. Employees shall wash hands with warm water, hand soap, and paper towels using the designated handwash stations.*

[SA] *Employees instructed to wash hands at the handwash station using hand soap and paper towels.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: **[REPEAT VIOLATION]**

In the dry storage room, observed open bags of spices, flour, and rice stored. In the same area, on dry storage racks, observed food grade containers of dry food left uncovered.

[CA] *Ensure open bags of dry food are immediately transferred to a food grade container and covered with a fitted lid.*

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

Inspector Observations: *Observed accumulation of food debris on refrigeration door handles, an in the interior shelves of refrigeration.*

[CA] *Ensure refrigeration is frequently cleaned and sanitized to prevent possible contamination of food.*

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: *In the kitchen area, measured ambient air temperature of 6 door prep unit between 55F and 60F.*

[CA] *Ensure refrigeration is repaired and able to maintain potentially hazardous foods cold at 41F and below.*

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

Inspector Observations: *In the kitchen area, observed multiple used wiping cloths stored on counter-tops.*

[CA] *Ensure used wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine or 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: *In the kitchen area, in the undercounter compartment of the 6 door prep unit, observed various containers of employee food stored amongst food used for food preparation/consumer service.*

[CA] *Ensure all employee food is stored separately and the designated area labeled.*

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

Inspector Observations: *Observed accumulation of food debris on floors in the kitchen area, and on floors in the dry storage room. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Food obtained from approved source.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

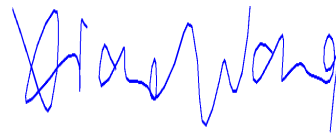
Item	Location	Measurement	Comments
ambient air temperature	6 door prep unit	60.00 Fahrenheit	Measured between 55F and 60F.
bean sprouts	2 door reach in refrigerator (storage room)	41.00 Fahrenheit	
noodles	3 door reach in refrigerator	41.00 Fahrenheit	
potentially hazardous foods	6 door prep unit	62.00 Fahrenheit	Measured raw beef, raw pork, raw fish, raw seafood, cooked pork, cooked beef, steamed eggs, tofu, beans sprouts, duck blood, and tomato based sauce between 52F and 62F.
spam	self-service display refrigerator	41.00 Fahrenheit	
tofu	3 door reach in refrigerator	40.00 Fahrenheit	
soup	rice cooker	180.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	Measured after turning hot and cold water on.
raw beef	2 door reach in refrigerator (storage room)	41.00 Fahrenheit	
steamed vegetables and meat	2 door reach in refrigerator (side hall)	41.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator (side hall)	43.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quail eggs	self-service display refrigerator	41.00 Fahrenheit	

Overall Comments:

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 **11/10/2025**. 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: XIAO WANG
MANAGER
Signed On: October 27, 2025