

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 FA0256331 - JIA JIA KITCHEN		Site Address 1600 S DE ANZA BL 20, SAN JOSE, CA 95129		Inspection Date 12/11/2024		Placard Color & Score GREEN 71		
Program PR0374343 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PINEAPPLE & MANGO REST,		Inspection Time 14:00 - 16:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By KEN LU				FSC YINGJIAN LIU 01/11/2029

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						S
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		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						
K15	Food obtained from approved source	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		
K34	Warewash facilities: installed/maintained; test strips		
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	X	
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		
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

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

Inspector Observations: At the front counter, on the counter-top. measured veggie buns, pork buns, pork and vegetable buns, and onion vegetable pancakes, at 75F and stewed meat at 108F. At the same area, in the steam tables, measured meatballs at 120F and pork feet at 115F. Per operator, veggie buns, pork buns, pork and vegetable buns, and onion vegetable pancakes prepared 2 hours prior; stewed meat, meatballs and pork feet prepared an hour prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods that are not maintained by temperature, shall be maintained by time. Potentially hazardous foods shall be time labeled when removed from temperature control and served within 4 hours or discard. [SA] Operator to time log items that are not maintained by temperature control. Veggie buns, pork buns, pork and vegetable buns, and onion vegetable pancakes to be served within 2 hours; stewed meat, meatballs, and pork feet within 3 hours, for a total of 4 hours from when removed from temperature control or discard.

Below the steam table/ice bath counter, in the 2 door undercounter refrigerator, measured kimchi and cooked tofu at 55F. Measured ambient air temperature of unit at 53F. Per operator, kimchi and cooked tofu was prepared from the previous day. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Kimchi and cooked tofu was VC&D due to time and temperature abuse. Operator to contact for repairs to 2 door undercounter refrigerator

Minor Violations

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

Inspector Observations: Observed food handler cards are unavailable for review. [CA] Ensure all employees that handle food obtain valid food handler cards. Copies of food handler cards shall be maintained on-site for review.

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

Inspector Observations: In the kitchen area, observed handsoap dispenser is empty Observed nearby handwash station by the front counter is fully stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked hand soap dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the kitchen area, in the 2 door reach in refrigerator, measured cooked pork cooling at 80F. Per operator cooked pork was prepared 1.5 hours prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; separated into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology. [SA] Operator placed container of cooked pork in an ice bath and moved to refrigeration to facilitate cooling.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: In the prep area, observed wastewater slow draining in the mop sink. [CA] Ensure wastewater is properly disposed through a sanitary sewer. Mop sink shall be fully-functioning and able to dispose of wastewater. [SA] Operator unclogged the mop sink and observed wastewater fully drained.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the dry storage room, and the front counter area by the drink prep, observed a large amount of fruit flies. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

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

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Inspector Observations: *Observed open bags of dry bulk food such as sugar and flour stored by the drink prep area. [CA] Ensure open bags of dry bulk food are transferred to food grade containers and covered with a fitted lid.*

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

Inspector Observations: *In the kitchen area, at the cookline, observed accumulation of grease and debris on the hood and hood filters. [CA] Ensure hood and hood filters are cleaned and maintained to allow for proper ventilation.*

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

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food obtained from approved source.

Measured Observations

Item	Location	Measurement	Comments
chow mein noodles	steam table (service line)	140.00 Fahrenheit	
cooked pork	2 door reach in refrigerator	80.00 Fahrenheit	
milk	reach in refrigerator	41.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked eggplant	steam table (service line)	150.00 Fahrenheit	
milk tea	reach in refrigerator	41.00 Fahrenheit	
pork ear	ice bath (service line)	41.00 Fahrenheit	
cooked pork	walk-in refrigerator	41.00 Fahrenheit	
cooked tofu	ice bath (service line)	41.00 Fahrenheit	
cooked rice	rice cooker	160.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Facility changed name to Han's Kitchen. Name to be updated in system.

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 **12/25/2024**. 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: KEN LU
MANAGER
Signed On: December 11, 2024