

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 FA0298846 - SHIHLIN STREET SNACKS		Site Address 10445 S DE ANZA BL 102, CUPERTINO, CA 95014	Inspection Date 06/27/2024
Program PR0439161 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QUALITEA INC	Inspection Time 12:05 - 12:45
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By KAITLYN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/25/2024

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

This violation found not in compliance on 06/27/2024. See details below.

Cited On: 06/27/2024

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

Inspector Observations: Lack of single-use paper towels at the only handwash sink located in the back kitchen.
[CA] All handwash sinks shall be able to provide water, soap, and single-use paper towels for employees to properly wash hands as required.
[COS] Employee placed paper towels at the handwash sink.

Cited On: 06/25/2024

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

Compliance of this violation has been verified on: 06/27/2024

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw shrimp	Food prep unit	39.00 Fahrenheit	
raw shell eggs	Food prep unit	41.00 Fahrenheit	
Raw chicken	Ice bath by deep fryer	41.00 Fahrenheit	
Fish ball	Food prep unit	39.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 6/25/24.

Verified that the following violation is still in compliance:

- Potentially hazardous foods measured at proper cold holding temperatures. (See measured observations)

The following violation was observed still out of compliance:

- Lack of single-use paper towels at the only handwash sink located in the back kitchen area.

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 **7/11/2024**. 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.

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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



Received By: Kaitlyn
PIC

Signed On: June 27, 2024