

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 FA0200732 - ZEST FOOD INC		Site Address 10881 S BLANEY AV B, CUPERTINO, CA 95014		Inspection Date 07/17/2025	
Program PR0300152 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JIANJUN MA		Inspection Time 11:15 - 13:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MARY	FSC Not Available		

Placard Color & Score
YELLOW
45

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						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			S
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						
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	X	
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	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	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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	X
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:

The two handwash sinks in the kitchen area and the handwash sink in the front customer service area all lacked adequate means of hand-drying:

- *handwash sink #1 in kitchen area: automatic hand dryer unplugged. No other method of drying hands available (paper towels, etc.)*
- *handwash sink #2 in kitchen area: Lacked paper towels in wall mounted dispenser*
- *handwash sink in the front customer service area: automatic hand dryer unplugged. No other method of drying hands available (paper towels, etc.)*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

**Note: Outlet sockets/plugs for automatic hand drying devices in the kitchen, front customer service area, and bathroom are all situated directly next to the hand washing sinks, thus posing a risk of electrocution. Recommend replacing automatic hand drying device with wall-mounted paper towel dispensers.*

[COS] Paper towels refilled/heated-air drying devices plugged in so as to be usable.

Minor violation:

Handwash sink at the entrance of kitchen area observed to be partially obstructed with cart.

[CA] Handwash sink shall remain unobstructed at all times that the facility is in operation.

[COS] Obstruction removed.

Note:

There are different prep rooms in the back of the facility that are currently unused with handwash sinks that are not fully operational. Ensure that those handwash sinks are fully functioning with water, soap, and paper towels prior to reopening those prep rooms.

Follow-up By
07/23/2025

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

Inspector Observations:

1. Pork knuckle measured 67F in a plastic tub outside of the walk-in refrigerator. Per the PIC, it had been taken out of the walk-in 1 hour ago.

[CA] PHF shall be held at or below 41.

[COS] Pork knuckle relocated to walk-in for rapid cooling.

2. Pork ribs measured 47F and chicken feet measured 44F-45F in cold-holding unit upper inserts in the front customer service area. Per the PIC, they had been placed in cold holding last night.

[CA] PHF shall be held at or below 41.

[COS] Pork ribs and chicken feet were VC&D. See VC&D report.

3. Pork soup in a large container observed on stove top. Pork soup measured 80F. Per the PIC, it had been taken out of the walk-in last night and left on the stove to be reheated the following day.

[CA] PHF shall be held at or below 41F.

Follow-up By
07/23/2025

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[COS] Pork soup was VC&D. See VC&D report.

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, 14125(b), 114141

Inspector Observations:

Non-commercial grade meat slicer observed to have old/dried pieces of meat along conveyance and other parts of the machine in the kitchen area.

**Follow-up By
07/23/2025**

[CA] Food contact surfaces shall be cleaned and sanitized at least once every 4 hours when contacting potentially hazardous foods.

[COS] Employee cleaned and sanitized machine.

Minor Violations

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

Inspector Observations:

Facility could not provide a valid Food Safety Certificate or valid Food Handler cards.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Floor sink draining from the dishwasher observed to be slow draining with large amounts of food buildup inside. Hand sink to the immediate left of the kitchen entrance observed to be slow draining.

[CA] Wastewater outlets shall drain rapidly to allow for the removal of wastewater from the facility and to prevent contamination of surrounding areas.

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

Inspector Observations:

- Observed 30+ old and new rat droppings in storage room area where unused equipment is being stored.

- One dead adult cockroach observed in flour/noodle making room on the floor in between bags of flour.

Per the PIC, they have only had a singular pest control service last year. Facility does not have regular pest control service.

[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.

If during follow-up inspection, vermin activity is observed, facility may be required to hire a licensed pest control service.

**Follow-up By
07/23/2025**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Pork knuckle measured 67F in a plastic tub outside of the walk-in refrigerator. Per the PIC, it had been taken out of the walk-in 1 hour ago for thawing.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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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 shell eggs observed to be stored above vegetables in walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Numerous food items stored on the floor in the walk-in refrigerator, walk-in freezer, and prep room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: 1) Accumulation of grease build up on ventilation hood filters above the cook line.

2) Accumulation of food debris in floor sink located at the dishwasher.

[CA] Frequently clean and sanitize nonfood contact surfaces to prevent build up

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:

1. Cardboard being used to line shelves and floor in multiple areas of facility. Large amount of grease accumulation observed on cardboard on the floor in the duck-prep room/area.

[CA] Discontinue the use of cardboard to line surfaces, and ensure that surfaces are smooth, easily cleanable, and nonabsorbent in order to prevent the attraction of vermin.

2. Bowls are being used as scoops for dry bulk food items.

[CA] Discontinue the use of bowls as scoops and use scoops with handles, while ensuring that handles do not come into contact with food.

3. Meat slicer in kitchen area observed to have large amounts of dried raw meat refuse on it and has protruding screws on its conveyance. Meat slicer is not approved by an ANSI accredited certification program.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Equipment shall be easily cleanable.

4. Observed rusted knives in kitchen area.

[CA] Equipment contacting food shall be maintained in good condition. Replace rusted knives.

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

Inspector Observations:

1. Multiple soiled wiping cloths observed to be left out on various food contact surfaces.

2. Chlorine sanitizer in wiping cloth bucket measured 25 ppm.

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

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

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Inspector Observations:

Laundry machine used to launder wiping cloths is leaking. Puddle of water observed on the floor.

[CA] Repair plumbing and maintain in clean and good repair.

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. 10+ pieces of unused equipment are being stored in various areas of the facility (storage rooms x2, duck prep room, flour/noodle making room, etc.)

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Remove equipment that is not in use so that is not able to provide harborage for vermin.

2. Greater than 1/4 inch gap observed underneath and on top of door in the back storage room.

[CA] Seal any gaps of greater than 1/4 inch to prevent the intrusion of vermin.

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

Inspector Observations:

1. Large amounts of food buildup observed on walls, floors, ceilings (grease, flour, food debris, etc.) in flour/noodle prep room and duck prep room.

[CA] Walls, floors, and ceilings shall be kept clean to prevent the attraction of vermin.

2. Metal flooring of the walk-in refrigerator is peeling away in the center region, thus making it difficult to clean in the now exposed crevices.

[CA] Floors shall be maintained in good repair so that they are easily cleanable and do not provide areas of potential harborage for vermin.

3. Wall in the prep room observed to be peeling and in disrepair.

[CA] Repair and maintain wall to prevent potential harborage of vermin.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Valid health permit is not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Conveyor belt for food and electric cook tops built into the dining tables are NOT approved for use. No cooking shall be conducted in the dining area without an approved ventilation hood or an approved hood exemption.

The equipment was not observed in use or have power to them at time of inspection. Equipment cannot be used without submittal to this department's Plan Check for review and approval. Failure to comply or observed use of unapproved equipment will result in enforcement action.

[CA] Remove unapproved equipment from facility or submit equipment to this department's plan check for review and approval. Plan Check can be reached at 408-918-3400 or additional information can be located online at www.ehinfo.org.

Discussed approved menu and operation with operator/manager - all items served in facility shall be cooked in the kitchen prior to serving.

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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw shrimp	upper prep unit insert	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	handwash sink in kitchen	100.00 Fahrenheit	
raw beef	walk-in refrigerator	39.00 Fahrenheit	
cooked beef	prep unit (lower)	36.00 Fahrenheit	
raw pork	walk-in refrigerator	41.00 Fahrenheit	
warm water	handwash sink in front customer service area	100.00 Fahrenheit	
raw pork	2 door upright	38.00 Fahrenheit	
cooked chicken	2 door reach-in	38.00 Fahrenheit	
frozen chicken	walk-in freezer	-18.00 Fahrenheit	
tofu-noodle	upper prep unit insert	40.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted to verify compliance with all of the cited major violations. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Joint inspection with M. Chin. Report written by M. Chin.

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 **7/31/2025**. 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: jianjun ma
employee

Signed On: July 17, 2025