

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 FA0271034 - MA MA CHEN'S KITCHEN		Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 08/09/2019	
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MA MA CHEN'S KITCHEN CO		Inspection Time 10:45 - 12:30
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type RISK FACTOR INSPECTION		Consent By HOI PO CHAN	FSC Please check FSC format. Please check FSC format.	

Placard Color & Score
YELLOW
N/A

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
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	X			
K09 Proper cooling methods		X		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				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 PRACTICE	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		
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *The only handwashing facility in the preparation/cook line is observed blocked by large pots, pans, and large plastic container. In addition, the paper-towels inside dispenser were observed soiled and old. [CA] A handwashing facility shall be clean, unobstructed, and accessible at all times for EMPLOYEE use. Provide clean/fresh paper-towels for employee's proper handwashing procedures, and to prevent employees using an unapproved cloth towels or uniform to dry their hands. [COS] Employee removed all large pots and containers blocking the only handwashing facility, and provided paper-towels .*

Follow-up By
08/14/2019

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

Inspector Observations: *In the preparation area, On the cold holding unit, thick rice noodles internal temperature readings measured 75F, 71F, 74F, and egg noodles 69F. In addition, on the preparation table, pooled egg container internal temperature reading is 50F, tofu, 50F. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures, bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.*

**Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F **
[CA] Employee transferred food mentioned above in the undercounter unit.*

Follow-up By
08/14/2019

Minor Violation: *Raw bean sprouts internal temperature readings measured 46F, and 46F. Raw bean sprouts were stored on the cold holding unit at ambient temperature during the time of the inspection. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures, bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.*

Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F *

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, large pot of cooked pork internal temperature readings are 46F, 47F, and 45F in different parts of the food. According to the owner, cooked pork was prepared, cooked, and cooled last night (08/09/2019). [CA] Food that are cooked and then cooled must be cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours (6 hours total).*

Approved cooling methods include:

- 1-ice bath and stir frequently
- 2- Separate the food into thinner smaller portion. Cut up large pieces of meat
- 3-blast chiller
- 4- Ice paddles (cooling wand) and stir frequently
- 5- Ice as an ingredient.

[COS] Food mentioned above was voluntarily discarded.

Follow-up By
08/14/2019

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Follow-up By
08/14/2019

K14 - 3 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: *On the 3-compartment sink, Chlorine sanitizing solution measured 0ppm in the warewashing area. [CA] Provide and maintain chlorine sanitizing solution at 100ppm at all times. Levels below the requirement limit may not be effective for properly sanitization. Sanitizer helps in killing the bacteria that cause foodborne illness outbreak.*

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

Inspector Observations: *Rat/mice dry/old droppings are observed on the floor under the dry storage shelving in the dry storage area. [CA] A FOOD FACILITY shall always be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and VERMIN, including, but not limited to, rodents and insects. Clean and sanitize all food contact surfaces, and cooking areas. Must also clean walls, and if it is possible move equipment to reach overhead or enclosed areas. Obtain service of a professional pest control company today (08/09/2019) and use effective measures to control the entrance and harborage of fruit flies.*

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

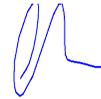
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizing solution	mechanical dishwasher	50.00 PPM	
shrimp	cold holding unit	40.00 Fahrenheit	
raw chicken	cold holding unit	40.00 Fahrenheit	
warm water	handwashing facility	107.00 Fahrenheit	
tofu	cold holding unit	41.00 Fahrenheit	
mixed seafood	cold holding unit	39.00 Fahrenheit	
hot water	3-compartment sink	137.00 Fahrenheit	
beef	cold holding unit	40.00 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 **8/23/2019**. 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: Hoi Po Chan
Owner

Signed On: August 09, 2019