

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 FA0258874 - HANLIN TEA ROOM INC		Site Address 10271 TORRE AV, CUPERTINO, CA 95014		Inspection Date 09/04/2024	
Program PR0379193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HANLIN TEA ROOM INC.		Inspection Time 14:00 - 15:40
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By PAUL AND IRIS	FSC Not Available		

Placard Color & Score
GREEN
77

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						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
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						S
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		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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		
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: The following potentially hazardous foods is measured at improper holding temperatures. On the cook line: cooked noodles with egg measured at 113F. In the food prep unit insert: cooked chicken measured at 53F. On the prep sink: bean sprouts measured at 77F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F or if hot holding shall be held at or above 135F. [COS] The noodles were reheated to 165F by employee. Employee added ice to the chicken and bean sprouts to rapidly bring it to the proper holding temperature.

Minor Violations

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

Inspector Observations: A Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

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: Bulk container of flour is stored under the three compartment sink. [CA] Food shall be stored in a location and manner where it is protected from contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed an aerosol bottle of household insecticide stored inside the kitchen under the cook line. [CA] Facility shall not use household insecticide within a food facility that may contaminate food and food contact surfaces.

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

Inspector Observations: Lids for bulk foods in the dry storage area are damaged or missing. [CA] Bulk foods shall be stored in a container with a tight fitting lid to protect it from contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Cardboard is reused to line shelves next to the cook line. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

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

Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces across from the cook line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 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: At time of inspection, the back door of the kitchen was kept opened. [CA] Keep back door of facility closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Dishwasher	50.00 PPM	
Noodles with egg	Cook top	113.00 Fahrenheit	
Pork belly	Walk-in cooler	37.00 Fahrenheit	
Raw pork	Reach-in cooler	38.00 Fahrenheit	
Bean sprouts	On prep sink	77.00 Fahrenheit	
Tofu	Reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked tofu	Warmer	158.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw beef	Food prep unit insert	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Cooked beef	Warmer	176.00 Fahrenheit	
Cooked chicken	Food prep unit insert	53.00 Fahrenheit	
Milk	Upright reach-in cooler by ice machine	41.00 Fahrenheit	
Chicken	Reach-in cooler	40.00 Fahrenheit	
Beef soup	Cooked	199.00 Fahrenheit	
Noodles	Reach-in cooler	41.00 Fahrenheit	
Pork belly	Cook top	148.00 Fahrenheit	
Cooked vegetables	Cook top	137.00 Fahrenheit	
Cooked egg	Warmer	154.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0155250

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 **9/18/2024**. 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: Iris Lai
Owner

Signed On: September 04, 2024