

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 FA0210343 - GRAND DYNASTY RESTAURANT		Site Address 6164 BOLLINGER RD, SAN JOSE, CA 95129	Inspection Date 12/22/2025
Program PR0305126 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name GRAND DYNASTY INC	Inspection Time 12:00 - 12:45
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By ESMOUND	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/17/2025

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

Compliance of this violation has been verified on: 12/22/2025

Cited On: 12/17/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/22/2025

Minor Violations

Cited On: 12/17/2025

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

Compliance of this violation has been verified on: 12/22/2025

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Drop-in cooler at prep line	41.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice noodles	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Dumplings	Reach-in cooler	37.00 Fahrenheit	
Raw beef	Reach-in cooler	38.00 Fahrenheit	
Bean sprouts	Walk-in cooler	38.00 Fahrenheit	
Raw fish	Drop-in cooler at prep line	41.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 12/17/25.

Verified that the following major violations are still in compliance:

- Potentially hazardous foods are measured at proper holding temperatures. See measured observations.
- Hot water is available at the three compartment sink.

The following minor violations were also verified to have been corrected:

- Faucet handles for hot water at the three compartment sink has been repaired.
- Ice machine located by the prep area has been cleaned and sanitized.
- Proper refrigeration storage where raw meat is not stored above vegetables or other ready-to-eat foods.

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 **1/5/2026**. 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: Esmound
Manager

Signed On: December 22, 2025