

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 FA0210341 - SHANG CAFE	Site Address 6154 BOLLINGER RD, SAN JOSE, CA 95129	Inspection Date 08/11/2025
Program PR0306109 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WOODS ORIGINS	Inspection Time 12:10 - 12:50
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By HELEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/07/2025

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

Compliance of this violation has been verified on: 08/11/2025

Cited On: 08/07/2025

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

Compliance of this violation has been verified on: 08/11/2025

Cited On: 08/07/2025

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

Compliance of this violation has been verified on: 08/11/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Bean sprouts	Ice bath	38.00 Fahrenheit	
Quail egg	Prep unit insert	38.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Pork	Prep unit	41.00 Fahrenheit	
Raw pork	Prep unit	41.00 Fahrenheit	
Spam	Prep unit insert	41.00 Fahrenheit	
Wooden mushrooms	Prep unit insert	38.00 Fahrenheit	
Raw chicken	Prep unit	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 Fahrenheit	
Raw beef	Prep unit insert	40.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 8/7/25.

Verified that major violations were still in compliance:

- **Potentially hazardous foods measured at proper cold holding temperatures. See measured observations.**
- **Food contact utensils and equipment are properly washed, rinsed, and sanitized using the dishwasher.**
- **Handwash sinks are able to provide warm water, soap, and single-use paper towels.**

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 **8/25/2025**. 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.

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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

Helen Ou

Received By: Helen Ou
PIC
Signed On: August 11, 2025