

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 FA0251321 - JENNY'S KITCHEN		Site Address 5175 MOORPARK AV 5, SAN JOSE, CA 95129		Inspection Date 11/05/2024	
Program PR0365201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LI, YONG		Inspection Time 10:00 - 11:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By JAMES	FSC Yong Li 6/1/25	

Placard Color & Score
GREEN
85

RISK FACTORS AND INTERVENTIONS	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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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						
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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Old rodent droppings observed by the water heater and the mop sink. [CA] Facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.

No other evidence of vermin infestation is observed.

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: 1) Inside upright reach-in cooler, raw shell eggs are stored above cooked foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross-contamination

2) Inside walk-in cooler, observed raw chicken stored above raw pork. [CA] Store raw food items in order of their minimum internal cooking temperatures. Raw chicken with a minimum cooking temperature of 165F shall be stored below raw pork that has a minimum cooking temperature of 145F.

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

Inspector Observations: 1) Boxes and containers of food items are stored on the floor inside of the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination.

2) Shelves inside the walk-in cooler have less than 6 inches of clearance between the shelf and the floor. [CA] Provide a minimum of 6 inch clearance between the shelves and floor to allow adequate space for frequent cleaning.

3) Observed prepackaged dried foods and single-use food containers stored in the outdoor shed. [CA] The outdoor shed is not an approved storage unit. Food shall be stored in a location where it is protected from contamination.

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: Observed a knife on the cutting board where the blade is chipped. [CA] Equipment that are damaged shall be replaced and removed from us. [COS] Employee discarded the knife.

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: Rice scoops that have been used and intended for reuse are stored in standing water measured at 67F. [CA] Utensils used for potentially hazardous foods and subject to be reused, can be stored in one of the following ways: in standing water that is either 41F or below; in standing water that 135F or above; changed/washed and sanitized every 4 hours.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Multiple light fixtures above food preparation areas are missing a light cover. [CA] Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils linens, or unwrapped single use articles.

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

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Inspector Observations: 1) Accumulation of debris on the floor underneath shelving inside the walk-in cooler. [CA]
Frequently clean and sanitize floors or as needed.

2) Broken and missing tiles and cove base tiles in area behind cook line located nearest the back door. [CA]
Replace and fix missing tiles to maintain floors as smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken feet	Upright reach-in cooler - front	40.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Chicken	Upright reach-in cooler - front	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked chicken	Upright reach-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Tofu skin	Upright reach-in cooler - front	39.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Rice	Warmer	157.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Noodles	Cooked	140.00 Fahrenheit	
Rice	Upright reach-in cooler	40.00 Fahrenheit	
Cut watermelon	Upright reach-in cooler	41.00 Fahrenheit	
Eggs	Cooked	165.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw pork	Walk-in cooler	39.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Discussed proper labeling requirements for prepackaged foods if items are for customer's self-service. The prepackaged foods must have labels that includes: facility name, address, name of products, and product active ingredients.

Facility is in process of remodel to expand kitchen. SR0870408

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 **11/19/2024**. 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: James Li
 Manager

Signed On: November 05, 2024