# **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 03/27/2021
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MA MA CHEN'S KITCHEN CO	Inspection Time 10:15 - 10:30
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION	Consent By BOBBY CHAN		



### **Comments and Observations**

### **Major Violations**

Cited On: 03/24/2021

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: 03/27/2021

### **Minor Violations**

N/A

#### **Measured Observations**

N/A

### **Overall Comments:**

This is a follow-up inspection for limited inspection dated 3/24/2021.

Running water has been provided. Water main has been repaired. Boil Water Notice has been removed.

Facility has hot running water.

Facility disposed of all ice.

Facility is okay to operate.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

# FACILITY RE-OPENED / PERMIT REINSTATED

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 4/10/2021. 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: Bobby Chan

Manager

Signed On: March 27, 2021