

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 FA0308546 - SHIHLIN TAIWAN STREET SNACKS		Site Address 925 BLOSSOM HILL RD 1390, SAN JOSE, CA 95123		Inspection Date 03/17/2025		Placard Color & Score YELLOW 69		
Program PR0452495 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name YUXUAN REN HONG DE INC		Inspection Time 13:00 - 14:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By RACHEL				FSC Yuxuan Ren 03/29/2029

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						S
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	X	
K27	Food separated and protected		
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	X	
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		X
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		
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: *Shrimp in ice bath measured 55F on top and 41F on the bottom. Ice was only on the bottom. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that ice and water area placed up the sides to maintain PHF at 41F or below. [COS] Ice and water added to cool shrimp down.*

Follow-up By
03/20/2025

Boba in hot holding unit measured 99-103F. Per PIC, it was made 2.5 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Boba time marked to discard at 3pm.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Grilled chicken measured 73F in ice bath. Per PIC, it was cooked 2.5 hours prior to temperature measurement. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:*

Follow-up By
03/20/2025

- 1) *Placing the food in shallow pans*
 - 2) *Separating the food into thinner or smaller portions.*
 - 3) *Using rapid cooling equipment (Ex. blast chiller)*
 - 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
 - 5) *Adding ice as an ingredient.*
 - 6) *Using ice paddles*
 - 7) *Using an ice bath and stirring frequently*
 - 8) *Accordance with a HACCP plan.*
- Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*
- [COS] Chicken was reheated to 165F.**

Minor Violations

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

Inspector Observations: *Observed rodent droppings around the hot water heater and janitorial sink that appeared to be dried out/old. [CA] Clean and sanitize area of old droppings.*

Follow-up By
03/20/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed raw chicken thawing in bin under sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:*

- 1) *under refrigeration that maintains the food temperature at 41°F or below,*
- 2) *completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,*
- 3) *in a microwave oven if immediately followed by immediate preparation,*
- 4) *as part of a cooking process.*

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

Inspector Observations: *Observed two cans of residential use only raid by the three compartment sink. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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

Inspector Observations: *Bulk food bins did not have labels on them. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: Chlorine test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Observed handle of scoop in contact with food in bulk food storage containers. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer was not provided at time of inspection. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Cooling	73.00 Fahrenheit	Cooling, reheated to 165F
Tofu	Hot holding	142.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Boba	Hot holding	99.00 Fahrenheit	99F-103F
Cooked chicken	Walk in fridge	42.00 Fahrenheit	
Raw chicken	Walk in fridge	42.00 Fahrenheit	
Boiled eggs	Hot holding	141.00 Fahrenheit	
Soup	Hot holding	183.00 Fahrenheit	
Chlorine	Sanitizing bucket	100.00 PPM	
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Fryer	206.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Ambient air	Walk in fridge	41.00 Fahrenheit	
Shrimp	Ice bath	55.00 Fahrenheit	
Milk	Reach in fridge - front	38.00 Fahrenheit	

Overall Comments:

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 3/31/2025. 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.

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: Rachel Sanchez
Manager

Signed On: March 17, 2025