

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 FA0206875 - CHUAN HAI SELF SELECTED DISH CASSEROLE		Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 08/20/2026
Program PR0305052 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHUAN HAI RICE NOODLE L	Inspection Time 16:25 - 17:05
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By XIN LI	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/19/2026

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

Compliance of this violation has been verified on: 08/20/2026

Cited On: 08/19/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/19/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/19/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/19/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 08/20/2026

Cited On: 08/19/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/20/2026

Minor Violations

Cited On: 08/19/2026

K14 - 3 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, 114125(b), 114141

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/19/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/19/2026

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

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Measured Observations

N/A

Overall Comments:

Follow up inspection regarding closure on 08/19/26 for vermin activity. At the time of inspection, Specialist observed the following:

-no evidence of live cockroach/rodent activity

-pest control from Pest Spot Control for service on 08/19/26 provided as well as vermin checklist

-small flies observed throughout facility. Remove flies. No direct contamination observed.

-hand wash sinks are operable, have running warm (100F) and cold water, and stocked up with hand soap and single use towels in dispensers.

-mop sink is draining properly. No sewage backup observed.

Facility is okay to operate.

Facility has other remaining major violations that need to be verified by this department. Permit owner is notified that a second follow up inspection will be conducted to verify remaining major violations. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

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 **9/3/2026**. 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.

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: Xin Lin
Owner
Signed On: August 20, 2026