

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 FA0250330 - GONG CHA		Site Address 140 PASEO DE SAN ANTONIO, SAN JOSE, CA 9511		Inspection Date 03/11/2025		Placard Color & Score GREEN 84		
Program PR0360670 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GC SAN JOSE, LLC		Inspection Time 11:20 - 12:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By DANNY				FSC Linh Banh 12/24/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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				N
K07	Proper hot and cold holding temperatures	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						
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	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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

At the only hand wash station there is no soap available in the dispenser. A pump bottle of soap was available.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

At the only hand wash station the hot water was turned off.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[COS] PIC turned the hot water back on.

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

Inspector Observations:

Repeat Violation: Chlorine concentration at the three compartment sink was measured above 100 PPM.

[CA] Ensure to use sanitizers at approved concentrations.

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:

Repeat Violation: Gasket to 1 door reach in unit is broken.

[CA] Repair gasket to door.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Facility offers onsite consumption with no restroom availability to consumers.

[CA] Facility shall offer restroom facilities to patron when offering onsite consumption.

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

Inspector Observations:

1. The wall under the enclosed fryer has an accumulation of grime and grease.

2. The ceiling tiles above the enclosed fryer have an accumulation of grime.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: *There is a countertop Perfect Fry in the back preparation area that is used to cook and fry chicken and french fries.*

Follow-up By
03/18/2025

[CA] All equipment that uses gas/electricity and produces steam, grease, and excessive heat must be stored under the exhaust hood. Some NSF/ANSI approved equipment may get a hood exemption from our plan check division. Submit to County Plan Check for approval of single piece of equipment. See our webpage at www.EHinfo.com for more information. Contact or plan check division at dehplanchek@deh.sccgov.org.

Submit to plan check for approval of the perfect fry within one week (3/18/2025).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Milk	Upright Cooler	36.00 Fahrenheit	
Chicken	Prep Cooler	41.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	200.00 PPM	
Water	Hand Sink	64.00 Fahrenheit	
Fries	Freezer Display Cooler	11.00 Fahrenheit	

Overall Comments:

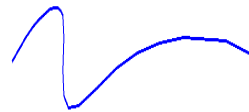
Notes:

- Ensure to have all new employees obtain their food handler cards within 30 days of employment.
- Provide an updated menu that includes the foods cooked in the fryer.
- Failure to comply with repeat violations may result in further enforcement from this department.

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 **3/25/2025**. 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.

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: Danny Tran
Manager
Signed On: March 11, 2025