

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 FA0278604 - CHIMEK | | Site Address 3597 HOMESTEAD RD, SANTA CLARA, CA 95051 | | Inspection Date 04/18/2023 | |
| Program PR0420832 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name HISSTORY HOLDINGS | | Inspection Time 17:45 - 19:00 |
| Inspected By ANJANI SIRCAR | Inspection Type ROUTINE INSPECTION | Consent By JOHN LEE | FSC John Lee 10/15/2025 | | |

| |
|---|
| Placard Color & Score GREEN 78 |
|---|

| 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 | | | | | | |
| 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 | | |
| 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 | | 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 | | |
| 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 | X | |
| K34 | Warewash facilities: installed/maintained; test strips | | |
| 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 | 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 | | |
| 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

K14 - 8 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, 14125(b), 114141

Inspector Observations: Observed brown residue on the plastic guard of the ice machine. Ice level was at the level of plastic guard at the time of the inspection. [CA] All food contact surface of utensil and equipment shall be clean and sanitized. [COS] PIC discarded ice and cleaned and sanitized surface

Minor Violations

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

Inspector Observations: Soap was stored outside the dispenser in the hand wash sink in the front bar area. [CA] Hand washing soap and towels or drying device shall be provided in dispensers dispensers shall be maintained in good repair.

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

Inspector Observations: Observed evidence of fruit flies in the front bar area and near the mop sink. [CA] Eliminate flies.

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

Inspector Observations: A container of a white crystalline substance was observed near the cook line without any labels [CA] Working containers holding food or food ingredients shall be identified with the common name of the food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Non food contact surfaces of floor sink in the front bar area; behind equipment and under the cooking equipment was observed to have excessive food residue. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 an unsecured pressurized cylinder in facility. [CA] Secure pressurized cylinders to a rigid structure.

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

Inspector Observations: Grease accumulation on the hood exhaust filters above the cook line. [CA] Ventilation hood filters shall be maintained clean and good repair.

Two light bulbs in the mechanical ventilation hood system were in disrepair. [CA] Repair / Replace bulbs

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|-----------|------------------------------------|-------------------|----------|
| Hot Water | Prep sink | 120.00 Fahrenheit | |
| Sauce | Hot Holding | 139.00 Fahrenheit | |
| Dressing | Under counter reach in - front bar | 37.00 Fahrenheit | |
| Produce | Walk in refrigerator | 37.00 Fahrenheit | |
| Chicken | Cooking | 198.00 Fahrenheit | |
| Hot Water | Hand wash sink restroom | 100.00 Fahrenheit | |
| BBQ sauce | Three door reach in | 40.00 Fahrenheit | |
| Dumpling | Three door reach in | 40.00 Fahrenheit | |
| Cheese | Three door reach in | 39.00 Fahrenheit | |
| Chicken | Three door reach in | 39.00 Fahrenheit | |
| Raddish | Walk in refrigerator | 36.00 Fahrenheit | |
| Lettuce | Single door reach in - front bar | 39.00 Fahrenheit | |
| Chlorine | Ware wash sink | 100.00 PPM | |
| Hot Water | Hand wash sink | 100.00 Fahrenheit | |
| Hot Water | Ware wash sink | 120.00 Fahrenheit | |

Overall Comments:

Mechanical dish machine is not functional at this time. Repair technician is scheduled to come out this week.

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 **5/2/2023**. 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: John Lee
Owner

Signed On: April 18, 2023