

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 08/21/2026
Program PR0305052 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHUAN HAI RICE NOODLE L	Inspection Time 13:15 - 14:00
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By XIN LIN	

Placard Color & Score

GREEN
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)

Compliance of this violation has been verified on: 08/21/2026

Cited On: 08/19/2026

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

Compliance of this violation has been verified on: 08/21/2026

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

Compliance of this violation has been verified on: 08/21/2026

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

Compliance of this violation has been verified on: 08/21/2026

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

Compliance of this violation has been verified on: 08/21/2026

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

Compliance of this violation has been verified on: 08/21/2026

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Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Self service preparation unit	33.00 Fahrenheit	
Oyster	Self service preparation unit	32.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Warm water	Both handwash sinks	100.00 Fahrenheit	
Fish ball	Self service preparation unit	33.00 Fahrenheit	

Overall Comments:

This is a charged follow up inspection to the routine inspection conducted on 08/19/2026 and the first follow up inspection conducted on 08/20/2026.

Soup is on stove top boiling, covers have been placed on preparation units in front service area to ensure temperatures remain low, noodles are now kept in refrigeration units, fried eggs are removed from self service line and are being made to order.

Continue to work on other violations noted on routine inspection report.

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 **9/4/2026**. 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 21, 2026