

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 FA0200723 - PING'S BISTRO		Site Address 10700 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 10/23/2025		Placard Color & Score GREEN 76			
Program PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SPRING SOUTH BAY INC		Inspection Time 12:00 - 14:15				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SHAOYU YUE					FSC JIA SHAO 03/29/2027

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						N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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		
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		
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		X
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		X
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: *In the kitchen area, in an ice bath on the counter-top, measured cooked rice at 52F. In the same area, on the counter-top, measured fried pork at 65F, cooked mushrooms at 68F, and mushrooms in oil at 65F. Per operator, potentially hazardous foods stored for about 2.5 hours.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator to serve cooked rice, fried pork, cooked mushrooms, and mushrooms in oil within 1.5 hours, for a total of 4 hours from when removed from temperature control, or discard.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed employee with lack of knowledge regarding proper handwashing.*

[CA] *Ensure employees are adequately trained in handwashing procedures using warm water, hand soap, paper towels at handwash stations.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, measured four covered containers of chicken soup cooling on the counter-top at 90F after 1.5 hours.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, separated into smaller portions, using shallow containers, using ice paddles, and/or using rapid cooling technology.*

[SA] *Operator placed containers of chicken soup in ice baths to facilitate cooling.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *In the kitchen area, observed two non-draining floor sinks for the 3 compartment sink. Observed wastewater overflowing from the floor sinks to a nearby channel drain and adequately draining.*

[CA] *Ensure all wastewater is properly disposed. Contact for service of floor drains and ensure drain is properly repaired and able to dispose of wastewater.*

[SA] *Per operator, plumber contacted to address non-draining floor sinks. Follow-up inspection to occur to address floor sinks.*

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

Inspector Observations: *In the kitchen, dry storage, and prep areas, observed multiple flies in the area. At the outdoor dumpster enclosure, observed open dumpster and recycling bin lids, open garbage bags, and fly activity.*

[CA] *Ensure facility is kept free of fly activity to prevent possible contamination of food. Keep dumpster lids closed, and discard garbage in sealed garbage bags to prevent harborage of vermin.*

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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Inspector Observations: *By the entrance into the kitchen area, observed a leak in the drain pipe for the handwash sink. Observed leak draining into a nearby channel drain.*

[CA] Ensure drain pipe for the handwash sink is properly repaired.

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

Inspector Observations: *At the dry storage/prep room, observed accumulation of debris on walls along prep tables. [CA] Ensure walls are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
cooked rice	ice bath/counter-top	52.00 Fahrenheit	
mushrooms in oil	counter-top	65.00 Fahrenheit	
cooked sliced beef	2 door prep unit	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
fried pork	counter-top	65.00 Fahrenheit	
ambient air temperature	insert prep top/undercounter refrigeration	37.00 Fahrenheit	
milk	2 door reach in refrigerator	39.00 Fahrenheit	
cooked mushrooms	counter-top	68.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
cooked mushrooms	2 door prep unit	41.00 Fahrenheit	
chicken soup	2 door reach in refrigerator	38.00 Fahrenheit	
canned mushrooms	2 door prep unit	41.00 Fahrenheit	
tofu pudding	sliding 2 door reach in refrigerator	41.00 Fahrenheit	
cooked rice	rice cooker	45.00 Fahrenheit	
cut tomatoes	insert prep top	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
sliced pork	insert prep top	41.00 Fahrenheit	
cooked mushrooms	walk-in refrigerator	40.00 Fahrenheit	
whole fish	walk-in refrigerator	39.00 Fahrenheit	
pork liver	walk-in refrigerator	40.00 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 **11/6/2025**. 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.

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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: SHAOYU YUE
MANAGER
Signed On: October 23, 2025