

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 FA0253747 - ZHENGXIN CHICKEN STEAK	Site Address 1710 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 05/09/2024
Program PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZHENGXINCA INC	Inspection Time 11:35 - 12:05
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By JERRY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/07/2024

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

Compliance of this violation has been verified on: 05/09/2024

Cited On: 05/07/2024

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

Compliance of this violation has been verified on: 05/09/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	103.00 Fahrenheit	
breaded chicken	2 door upright cooler	41.00 Fahrenheit	
watermelon	2 door prep cooler	37.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 05/07/2024 are in compliance.

K06: Handwash sink in the restroom observed accessible.

K07: No breaded chicken were observed left out at room temperature. Breaded chicken in the refrigeration unit measured at 41 degrees Fahrenheit.

Continue to work on violations noted on the last 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 **5/23/2024**. 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: Jerry
Employee
Signed On: May 09, 2024