

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 FA0210341 - SHANG CAFE		Site Address 6154 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 08/07/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 70 </div>		
Program PR0306109 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WOODS ORIGINS		Inspection Time 11:15 - 13:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MINGLEI XIA				FSC Minglei Xia 4/19/27

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						
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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
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

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

Inspector Observations: *Lack of paper towels for the only handwash sink located in the kitchen area. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.*

[COS] Employee refilled paper towel dispenser

Follow-up By
08/11/2025

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

Inspector Observations: *Potentially hazardous foods located at the middle prep unit measured at improper cold holding temperatures. Bean sprouts, tripe, noodles, beef, and tofu measured at 49F to 62F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] Employee placed bags of ice on the food to rapidly cool them to 41F.

Follow-up By
08/11/2025

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: *Employee observed washing food containers at the handwash sink by only using soap and rinsing with water. Employee proceeded to bring the containers back to the prep table to use. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

[COS] Employee was stopped and the food containers were taken to the warewashing area to be properly wash, rinse, and sanitize.

Follow-up By
08/11/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed touching face and scratching their head and proceeded back to the cook line without washing their hands. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels prior to handling food.*

[COS] Employee was stopped prior to handling food or food contact surfaces and instructed to wash their hands.

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

Inspector Observations: *Multiple flies observed in the kitchen and food preparation area of the facility. [CA] Food facility shall be held free of flies and fly activity.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked pork	Dry storage room	82.00 Fahrenheit	Per employee, 1 hour into cooling
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw chicken	Reach-in cooler by cook line	41.00 Fahrenheit	
Noodles	Prep unit insert	49.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tripe	Prep unit insert	56.00 Fahrenheit	
Raw chicken	Reach-in of prep unit	41.00 Fahrenheit	
Fish	Cooked	173.00 Fahrenheit	
Raw beef	Reach-in of prep unit	40.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Pork	Upright reach-in by front counter	41.00 Fahrenheit	
Tofu	Prep unit insert	54.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Cooked pork	Reach-in of prep unit	41.00 Fahrenheit	
Tofu	Walk-in cooler	41.00 Fahrenheit	
Bean sprouts	Prep unit	62.00 Fahrenheit	
Beef	Prep unit insert	51.00 Fahrenheit	
Noodles	Upright reach-in cooler by back door	29.00 Fahrenheit	
Chicken wings	Walk-in cooler	94.00 Fahrenheit	Per employee, 1 hour into cooling
Pork	Reach-in cooler by cook line	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	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 **8/21/2025**. 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

Minglei Xia

Received By: Minglei Xia
Manager
Signed On: August 07, 2025