

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 FA0256864 - SAN JOSE LOVING HUT		Site Address 925 BLOSSOM HILL RD 1746, SAN JOSE, CA 95123	Inspection Date 09/12/2025
Program PR0375291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ZHANG, JINGWU	Inspection Time 13:30 - 14:00
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By JENNIFER	

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Chow mein noodles in reach in fridge measured 66F. Observed employee place the noodles back into the fridge upon inspectors arrival. Per PIC, noodles had been out for less than 2 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Noodles were placed back into refrigeration.*

Follow-up By 09/15/2025

MINOR: *Tofu in cold holding insert measured 41F to 47F. Container was filled passed the fill line with the warmer tofu on top. Per PIC, they had recently refilled the container. [CA] PHFs shall be held at 41F or below or 135F or above. Ensure that cold holding inserts are not filled past the fill line to maintain temperatures of PHF inside.*

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

Inspector Observations: *1. Observed Vermin: Documented in the following areas: Observed rodent droppings on the floor under the front hand wash sink, and the reach in fridge. Observed rodent droppings in front of the janitorial sink, behind and next to the storage rack, next to the reach in fridge and preparation unit and also along the floor next to food storage equipment and cutting boards.
 2. Photographs: Taken for documentation purposes.
 3. Supervisor Notified: Yes
 4. Notification: The person in charge during inspection, Jennifer, has been informed that the facility must close immediately.*

Follow-up By 09/15/2025

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Cold holding insert	47.00 Fahrenheit	41F-47F
chow mein noodles	Preparation unit	66.00 Fahrenheit	

Overall Comments:

Reference CO0157846

Email required documentation to Monica.Huato@DEH.sccgov.org and district inspector Jennifer.L.Rios@deh.sccgov.org

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CLOSURE / PERMIT SUSPENSION NOTICE

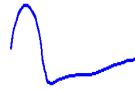
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/26/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jennifer Jimenez
Cashier

Signed On: September 12, 2025