

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 FA0209897 - LOCAL CHENGDU		Site Address 5293 PROSPECT RD C, SAN JOSE, CA 95129		Inspection Date 03/12/2025	
Program PR0305852 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YSL & LSY		Inspection Time 11:00 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By JESSIE	FSC Xu Yi Li 7/8/26		

Placard Color & Score
GREEN
81

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						N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			
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						N
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							
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered							
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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

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

Inspector Observations: Potentially hazardous foods inside the food prep unit are measured at improper cold holding temperatures. In the top inserts: beef balls, fish cake, and quail eggs are measured at 55F. Inside the reach-in of the unit: Raw shrimp, squid, and fish are measured at 51F. [CA] Potentially hazardous foods that are cold holding shall be held at or below 41F.

[COS] The items inside the insert will be subject to time and discarded if not used by the end of lunch service at 2 PM. The food inside the reach-in of the unit were relocated into the upright reach-in cooler.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The handwash sink located by the food prep sink was partially obstructed by equipment. [CA] All handwash sinks shall be kept unobstructed and easily accessible for employees to properly wash their hands when required.

[COS] Employee moved the equipment

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1) Containers of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.

2) In the dry storage room, bulk food containers do not have lids and food are stored in opened bulk bags. [CA] Bulk foods shall be stored in an approved container with a tight fitting lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of black mold-like substance on the side of the hose used to dispenser sanitizer at the three compartment sink. [CA] Frequently clean nonfood contact surfaces to prevent the accumulation of debris or mold.

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

Inspector Observations: 1) Ambient temperature of food prep unit is measured at 54F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2) Rubber gasket on upright reach-in cooler is in disrepair. [CA] Replace or repair gasket on refrigeration unit and maintain in good repair.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Cardboard is reused to line shelf across from the deep fryers. Cardboard has visible debris and oil/grease stains. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

2) Knives at observed stored with the blade in the crevice between food prep unit and prep table. [CA] Food contact equipment shall be stored in a manner and location that is clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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

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Measured Observations

Item	Location	Measurement	Comments
Quail eggs	Food prep unit insert	54.00 Fahrenheit	
Squid	Food prep unit	51.00 Fahrenheit	
raw pork	Walk-in cooler	41.00 Fahrenheit	
Beef balls	Food prep unit insert	54.00 Fahrenheit	
Fish cakes	Food prep unit insert	54.00 Fahrenheit	
Fish	Food prep unit	51.00 Fahrenheit	
Noodles	Walk-in cooler	40.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw shrimp	Food prep unit	51.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pork	Cooked	160.00 Fahrenheit	
Beef	Hot holding	140.00 Fahrenheit	
Tofu	Upright reach-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Chicken	Walk-in cooler	39.00 Fahrenheit	
Spam	Upright reach-in cooler	40.00 Fahrenheit	
Tofu	Food prep unit insert	34.00 Fahrenheit	
Bean sprout	Upright reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Per operator, facility may close permanently at the end of the month. Operator can notify district specialist of closure to have permit deactivated.

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 **3/26/2025**. 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.

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: Jessie Huang
Manager

Signed On: March 12, 2025