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	Site Address	Inspection Date
FA0210730 - GOLDEN HOUSE CHINESE RESTAURANT	7108 SANTA TERESA BL, SAN JOSE, CA 95139	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0302537 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	TIGER DRAGON SAN JOSE L	17:00 - 17:45
Inspected By	**Inspection Type**	**Consent By** / **FSC**
GINA STIEHR	ROUTINE INSPECTION	CHEN QIANG / Not Available

Placard Color & Score
YELLOW
66

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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		X			N
K06	Adequate handwash facilities supplied, accessible	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						N
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	X	
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	X	
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		

R202 DAGPVU8JW Ver. 2.39.7

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed owner to touch/adjust chemicals for mechanical warewash machine, move the rolling garbage can out of the way, open the refrigerator door and scoop out raw chicken with his barehands. Observed employee to use his phone and then continue cooking. [CA] Ensure all employees properly wash hands in between tasks that can cause contamination. [COS] PIC was instructed to throw the raw chicken that was handled without handwashing in the garbage.

Follow-up By 11/03/2026

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in a bucket near walk-in cooler (raw beef 59F), in the walk-in cooler (raw chicken 55F), and near cookline (fried rice 119F).

Follow-up By 11/03/2026

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: Chlorine in mechanical warewash machine measured at 0ppm. [CA] Mechanical warewash machines must provide chlorine concentration at 50ppm. [SA] PIC will have staff manually warewash until machine can be repaired.

Follow-up By 11/03/2026

Minor Violations

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

Inspector Observations: Facility does not have an FSC. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Observed potentially hazardous food that were cooling in large plastic bins. [CA] Facilitate rapid cooling by using shallow pans or trays.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw chicken thawing in standing water in the food prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloths on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper cooking time & temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

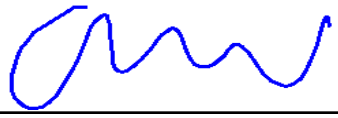
Item	Location	Measurement	Comments
raw chicken	food prep sink	44.00 Fahrenheit	
chicken	freezer	7.00 Fahrenheit	
raw beef	bucket near walk-in cooler	59.00 Fahrenheit	
bean sprouts	ice bath	41.00 Fahrenheit	
raw chicken breast	walk-in cooler	44.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
hot water	food prep sink	120.00 Fahrenheit	
cooked rice	near cookline	119.00 Fahrenheit	
pork	food prep surface	42.00 Fahrenheit	
raw chicken breast	walk-in cooler	55.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
deep fried chicken	food prep surfaces and cooling racks	59.00 Fahrenheit	59F-64F; per PIC, chicken cooling for 1.5 hours.

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 **11/11/2026**.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: Chen Qiang
Owner

Signed On: October 28, 2026