

**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**

<b>Facility</b> FA0256864 - SAN JOSE LOVING HUT		<b>Site Address</b> 925 BLOSSOM HILL RD 1746, SAN JOSE, CA 95123		<b>Inspection Date</b> 03/27/2026	
<b>Program</b> PR0375291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ZHANG, JINGWU		<b>Inspection Time</b> 13:15 - 13:45
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> JENNIFER		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

*Inspector Observations: Observed sewage back up into kitchen when running the three compartment sink. Water built up at grease trap int he ground and spilled all onto the floor and walkway. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [COS] Facility repaired sewage back up. Ok to operate.*

**Minor Violations**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

*Inspector Observations: Hot water at three compartment sink measured 118F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Crispy rolls	Hot holding	151.00 Fahrenheit	
Chow mein noodles	Preparation unit	39.00 Fahrenheit	
Hot water	Three compartment sink	118.00 Fahrenheit	
Crispy rolls	Reach in freezer	3.00 Fahrenheit	
Warm water	Handwash	100.00 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 **4/10/2026**. 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:** Jennifer Jimenez  
Cashier  
**Signed On:** March 27, 2026