

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 FA0205433 - CHEFUS-CA		Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129		Inspection Date 11/14/2024		Placard Color & Score YELLOW 52		
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHEFUS INC		Inspection Time 11:35 - 13:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By XIAO WANG				FSC Not Available

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						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						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	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	X			
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source		X		X			N
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	X	
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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: By the side prep area, at the handwash station, observed a lack of paper towels at the handwash station. In the kitchen area, at the handwash station, observed handwash station was non-functioning and lacking hand soap and paper towels. [CA] Ensure handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [SA] Operator provided paper towels at the handwash station in the side prep area. Operator to contact for repairs of handwash station in the kitchen area. Operator instructed to ensure employees are washing hands in at the side prep area handwash station.

Follow-up By
11/19/2024

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

Inspector Observations: In the kitchen area, at the 6 door prep unit, measured various potentially hazardous foods including raw beef, raw pork, raw fish, pooled eggs, raw seafood, cooked pork, and cooked beef stored between 46F and 57F. Per operator, PHFs stored in refrigeration from about 1.5 hours prior. Measured ambient air temperature of 6 door prep unit between 55F and 60F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator placed PHFs from the insert prep top area into an ice bath to facilitate proper holding temperatures. All PHFs stored in the undercounter compartment of the 6 door prep unit was moved to nearby fully functioning refrigeration to facilitate proper holding temperatures.

Follow-up By
11/19/2024

In the kitchen area, on top of boxes by the 2 compartment sink, measured a container of raw beef at 60F. Per operator, raw beef stored in the area for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator moved container of raw beef to nearby refrigeration to facilitate proper holding temperatures.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: In the kitchen area, in the 6 door prep unit, observed improperly labeled and unapproved containers of duck blood. Operator presented shipped box of duck blood without any approved labeling to identify approved source. [CA] Food must be from an approved source or properly documented. [COS] Operator VC&D unapproved containers of duck blood.

Follow-up By
11/19/2024

Minor Violations

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

Inspector Observations: Food safety manager's certificate and food handler cards were unavailable upon request. [CA] Ensure at least one valid food safety manager's certificate is available for review and posted within the facility. All other employees that prepare food shall have valid food handler cards.

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

Inspector Observations: At the side hall, in the 2 door reach in refrigerator, measured various small bowls of a steamed pork dish at 47F and 61F. Per operator, steamed pork dish was cooked at 8:00am and moved to refrigeration to cool. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separating food into smaller portions; keeping containers uncovered; and/or using rapid cooling technology. [COS] Operator moved steamed pork dishes to nearby freezer to facilitate rapid cooling.

Follow-up By
11/19/2024

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the 6 door prep unit, measured a container of moldy beef. [CA] Moldy food shall be removed immediately from use. [COS] Container of moldy beef was VC&D.

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

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Inspector Observations: *In the mop sink and water heater room, observed old rodent droppings on the floor around the water heater. [CA] Facility shall be kept free of vermin. Clean and sanitize areas with rodent droppings to monitor for new activity. Contact pest control to provide service as necessary.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the side storage room for refrigeration, observed raw meats stored above uncooked vegetables. [CA] Ensure raw meat is stored below vegetables. Raw meat shall be stored from the bottom in the following order: raw chicken, raw shelled eggs, raw beef, raw pork, and raw seafood.*

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

Inspector Observations: *In the dry storage room, observed open bags of spices stored. In the kitchen area, observed food grade containers of rice left uncovered. In the side storage room, observed open bags of rice, flour, and chili stored. [CA] Ensure open bags of dry food are immediately transferred to a food grade container and covered with a fitted lid.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *In the side prep room, observed pork and bean soup cooking on an induction stove. In the kitchen area, observed storage of a gas powered rice cooker on the right side of the hood. [CA] Ensure food is cooked and gas powered equipment is used underneath approved ventilation to properly ventilate steam, heat, vapors, smoke, and grease.*

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

Inspector Observations: *In the kitchen area, observed multiple used wiping cloths stored on counter-tops. [CA] Ensure used wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine or 200 PPM quaternary ammonium.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *At the mop sink, observed an unapproved faucet installed without a vacuum breaker. In the kitchen area, at the handwash station, observed handwash station is unused due to leaking pipes. [CA] Ensure an approved faucet is installed at the mop sink, and handwash station piping is repaired to allow for use.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *In the kitchen area, observed accumulation of food debris underneath the cookline. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food obtained from approved source.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	2 door reach in refrigerator (side storage room)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw beef	on top of boxes	60.00 Fahrenheit	
cooked pork	3 door reach in refrigerator	38.00 Fahrenheit	
potentially hazardous foods	6 door prep unit	57.00 Fahrenheit	Measured various potentially hazardous foods including raw beef, raw pork, raw fish, pooled eggs, raw seafood, cooked pork, and cooked beef stored between 46F and 57F.
bean sprouts	2 door reach in refrigerator (side hall)	41.00 Fahrenheit	
quail eggs	self-service display refrigerator	41.00 Fahrenheit	
tofu	self-service display refrigerator	41.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
raw pork	2 door reach in refrigerator (side storage room)	41.00 Fahrenheit	
cooked beef	3 door reach in refrigerator	38.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator (side hall)	41.00 Fahrenheit	
chlorines sanitizer	2 compartment sink	50.00 PPM	
steamed pork dish	2 door reach in refrigerator (side hall)	61.00 Fahrenheit	Measured various bowls at 47F and 61F.

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 **11/28/2024**. 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: XIAO WANG
MANAGER
Signed On: November 14, 2024