

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 FA0209377 - PEARL RIVER CHINESE RESTAURANT		Site Address 414 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 09/17/2026		Placard Color & Score YELLOW 34		
Program PR0300159 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PEARL RIVER LLC		Inspection Time 12:50 - 15:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ANA NHIEU				FSC Kevin Kam Chiu 3/4/2030

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				
K06	Adequate handwash facilities supplied, accessible		X		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					
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	X	
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		
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	X	
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	X	
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: No handsoap available at only handwashing sink in kitchen prep area.

Follow-up By
09/23/2026

[CA] Handwashing cleanser and sanitary single-use towels shall be provided in dispensers at handwashing sinks at all times.

[COS] Employee refilled soap dispenser

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

Inspector Observations: *MAJOR* Raw pooled eggs held in cold prep counter measured at 58F [CA] Maintain PHF at 41F or below or 135F or above. [COS] PIC placed eggs back into walk in fridge.

Follow-up By
09/23/2026

***MINOR* Items found in cold prep counter found to be out of temperature: raw beef measured at 46F; bean sprouts measured at 48F. Raw shrimp in fridge under cold prep counter measured at 49F. [CA] Maintain PHF at 41F or below.**

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: Employee washed and rinsed cutting board without sanitizing and brought it back out for use.

Follow-up By
09/23/2026

[CA] Food contact surfaces shall be washed and sanitized.

[COS] Employee ran the cutting board through dishwasher.

Observed heavy accumulation of black mold like substance on interior panel of ice machine. Ice had been removed and distributed to bar and soda fountain. [CA] Maintain ice machine clean and in good condition. [COS] Ice discarded, ice machine cleaned and sanitized.

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

Inspector Observations: *MAJOR* Janitorial sink appeared to be clogged and had wastewater backed up in the basin.

Follow-up By
09/23/2026

***MINOR* Only handwashing sink in the kitchen drained very slowly and filled with water while washing hands.**

[CA] Maintain plumbing facilities in good condition and repair clogs to ensure proper wastewater disposal.

Minor Violations

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

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Multiple employees drinking from uncovered cups and eating on food prep tables.

Follow-up By
09/23/2026

[CA] No employee shall eat or drink in any area where contamination of non-prepackaged food, clean equipment, or clean utensils may occur.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations: *Observed employee wash cutting board, touch back door knob, drink from a personal cup, and take the cleaned cutting board for use without washing hands.*

Follow-up By
09/23/2026

[CA] Employees are required to wash their hands: *before beginning work; before handling food or clean equipment / utensils; as often as necessary during food preparation to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after coughing, sneezing, using handkerchief, tissue, using tobacco, eating or drinking; after using the restroom; any time when contamination may occur*

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

Inspector Observations: *Bowl of cooked beef cooling in deep bowl at room temperature on shelf, employee indicated that it was cooked 20 minutes prior. No active cooling observed.*

Follow-up By
09/23/2026

[CA] Food shall be cooled rapidly using approved methods including: *placing food in shallow pans; separating food into smaller portions; using rapid cooling equipment; using ice paddles using containers that facilitate heat transfer*

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

Inspector Observations: *Hand wash sink in food prep area measured below 100F. No additional hand wash sink available in prep area. Hot water knob appeared to be broken.*

Follow-up By
09/23/2026

[CA] Hand washing facilities must be equipped to provide warm water measuring 100F.

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

Inspector Observations: *Observed dried rodent droppings at service counter.*

Follow-up By
09/23/2026

[CA] Maintain facility free of vermin. Clean and sanitize areas of old rodent droppings.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *Designated person in charge was not available during inspection, employee had to call owner several times. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

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: *Observed multiple raw meat products stored near or above cooked or ready to eat foods in walk in fridge and freezers. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

Observed many food items stored on the floor of the walk in fridge/freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: *Observed heavy accumulation of food debris/debris on all shelving units, guards of fans in the walk in fridge and handles of refrigeration units. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Two employees observed washing hands in 3 compartment sink. [CA] Handwashing shall be done exclusively in handwashing sink.*

Test strips were not available at bar, per employee, they had run out. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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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: *Preparation unit across from cookline was not maintaining PHF at 41F or below. Observed pooled water in the bottom. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Sliding door of the reach in fridge was not functioning, unable to open one side. [CA] Repair/replace reach in fridge door.

Observed residential reach in freezer in the dry storage room. [CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: *Observed scoops in bulk food containers in dry storage with handles in contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

CO2 at soda dispenser in service counter and at the bar were not secured to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed large gap at the bottom of the screen door in the back of the facility. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

Observed medication stored next to food equipment and above food preparation areas. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: *Observed heavy accumulation of food debris around floors/walls of food equipment. [CA] Walls and/or floors in food preparation area shall be kept clean.*

Observed many broken tiles and missing or damaged coving throughout preparation areas. [CA] Repair/replace broken floor tiles and coving.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Ambient	under counter fridge cold prep counter	39.00 Fahrenheit	
Raw beef	Cold prep counter	46.00 Fahrenheit	
Spring roll	Sitting in fryer basket	70.00 Fahrenheit	cooked 20 minutes prior
Hot water	3 compartment sink	120.00 Fahrenheit	
Raw shrimp	Under counter fridge	49.00 Fahrenheit	
Ambient	Walk in	40.00 Fahrenheit	
Pooled raw eggs	cold prep counter	58.00 Fahrenheit	
Fried rice	Rice cooker	124.00 Fahrenheit	
Egg drop soup	Steam table	84.00 Fahrenheit	PIC indicated it is not being served
Hot water	3 compartment at bar	120.00 Fahrenheit	
Bean sprouts	Cold prep counter	48.00 Fahrenheit	
Raw chicken	walk-in refrigerator	48.00 Fahrenheit	
Steamed rice	wok on cooktop	180.00 Fahrenheit	
Noodles	Walk-in	49.00 Fahrenheit	
Ambient	Sliding door refrigerator	39.00 Fahrenheit	
Cooked beef	Bowl on shelf	120.00 Fahrenheit	Employee indicated cooling, cooked 20 min prior

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson

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 **10/1/2026**. 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: Ana Nhieu
Waitress
Signed On: September 17, 2026