

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 FA0210341 - SHANG CAFE		Site Address 6154 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 07/22/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0306109 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WOODS ORIGINS		Inspection Time 10:55 - 12:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Minglei Xia 4/19/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				N
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							
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	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		
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	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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures. Inside the reach-in cooler next to the cook line: bean sprouts (49F), raw beef (45F). Inside the insert unit across from the cook line: noodles (48F), bean sprouts (48F), spam (47F), and tripe (46F). Inside the walk-in cooler: bean sprouts (48F) and raw fish (48F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Container of cooked noodles is fully covered with plastic wrap and stored inside the walk-in cooler to cool. Noodles measured at 80F and per employee was cooked an hour ago. [CA] When cooling potentially hazardous foods, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Multiple house flies observed inside the kitchen area. [CA] Facility shall be kept free of flies.

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: Improper refrigeration storage of food observed. Inside the reach-in cooler next to the cook line, raw beef is stored above ready-to-eat foods. Inside the reach-in cooler located across from the cook line, raw chicken is stored above raw fish. [CA] Properly store raw foods below or separate from ready-to-eat food to prevent cross contamination. Raw foods shall be stored in order of their minimum internal cooking temperatures.

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) Knife stored on magnetic strip above the prep sink is observed with chips in the blade. [CA] Remove and replace damaged equipment or utensils.

2) Rubber gaskets on reach-in cooler located across from the cook line are in disrepair. [CA] Replace rubber gaskets and maintain in good repair.

3) Multiple butane cook tops observed inside the kitchen on the prep table. [CA] Butane cook tops are not an approved equipment for use in food facility. Remove unapproved equipment from use and all cooking shall be conducted under the ventilation hood.

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) Metal bowl is stored inside container of bulk foods and used as a scoop. [CA] Use only approved utensils with a handle for bulk foods.

2) Scoops used for bulk foods are stored inside of the container with the handle of the scoop in direct contact with the food. [CA] Store scoops for bulk foods in a manner where the handle does not come into direct contact with the food to prevent cross contamination.

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

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Inspector Observations: Chlorine sanitizer used for wiping towel is measured at 0 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: 1) Back doors of the kitchen is kept opened at time of inspection. **[CA] Keep back doors closed to prevent the entrance of vermin.**

2) Opened cans of Employee's personal drinks are stored above the food prep sink. **[CA] Store employee's personal items in designated area separate or below food prep areas to prevent cross-contamination.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Tofu	Walk-in cooler	41.00 Fahrenheit	
Beef	Reach-in cooler across from cook line	34.00 Fahrenheit	
Quail eggs	Upright reach-in cooler - front area	41.00 Fahrenheit	
Raw fish	Reach-in cooler across from cook line	37.00 Fahrenheit	
Bean sprouts	Reach-in cooler next to cook line	49.00 Fahrenheit	
Rice	Warmer	150.00 Fahrenheit	
Quail eggs	Reach-in cooler next to cook line	39.00 Fahrenheit	
Tripe	Reach-in cooler next to cook line	40.00 Fahrenheit	
Raw beef	Reach-in cooler next to cook line	45.00 Fahrenheit	
Bean sprouts	Insert of prep unit across from cook line	48.00 Fahrenheit	
Raw beef	Upright reach-in cooler by back door	41.00 Fahrenheit	
Noodles	Walk-in cooler	80.00 Fahrenheit	Cooling
Quail eggs	Insert of prep unit across from cook line	46.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw fish	Walk-in cooler	48.00 Fahrenheit	
Raw chicken	Reach-in cooler across from cook line	38.00 Fahrenheit	
Spam	Insert of prep unit across from cook line	47.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Reach-in cooler across from cook line	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Chlorine sanitizer	Sanitizer bucket	0.00 PPM	
noodles	Insert of prep unit across from cook line	48.00 Fahrenheit	
Tripe	Insert of prep unit across from cook line	46.00 Fahrenheit	
Bean sprouts	Walk-in cooler	48.00 Fahrenheit	

Overall Comments:

Discussed and explained inspection report checklist with PIC.

Employees in the kitchen stepped outside at time of inspection. Spoke with PIC that employees should continue with their regular duties during an inspection.

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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 **8/5/2024**. 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: Michael He
PIC

Signed On: July 22, 2024