

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 FA0206689 - ORIENTAL GOURMET		Site Address 1646 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 02/12/2026		Placard Color & Score GREEN 75		
Program PR0303388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YU, ZHENGLIANG		Inspection Time 11:50 - 13:20			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ZHENGLIANG YU				FSC ZHENGLIANG YU 04/18/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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						
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				N

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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206689 - ORIENTAL GOURMET	Site Address 1646 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/12/2026
Program PR0303388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YU, ZHENGLIANG	Inspection Time 11:50 - 13:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, on the counter-top, measured raw pork at 58F and cooked pork at 56F. Per operator, potentially hazardous foods stored for 30 minutes.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved raw pork and cooked pork into refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *In the storage room, around the wooden shelving, observed cockroach droppings around crevices in the shelving. In the dry storage room, observed dry rodent droppings on the floor. No evidence of contamination or live activity observed.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks, crevices, holes, and gaps to prevent harborage. Contact pest control to provide service as necessary.*

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

Inspector Observations: *Observed only a spray nozzle attached to the 3 compartment sink. No faucet installed.*

[CA] *Ensure a faucet is installed for the 3 compartment sink that extends to each compartment to allow for warewashing.*

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

Inspector Observations: *In the kitchen area, measured frozen raw meat at 40F and frozen fish at 45F thawing on the counter-top.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed several cockroach traps stored on a food prep counter-top.*

[CA] *Ensure all chemicals are stored separately and away from food and food prep areas.*

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 an open bag of flour stored.*

[CA] *Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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

OFFICIAL INSPECTION REPORT

Facility FA0206689 - ORIENTAL GOURMET	Site Address 1646 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/12/2026
Program PR0303388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YU, ZHENGLIANG	Inspection Time 11:50 - 13:20

Inspector Observations: *In the kitchen area, observed the use of cardboard to line shelving and floors and the use of foil to cover and line stainless steel wall for the cookline. On the walls, observed duct tape on walls.*

[CA] Discontinue use of unapproved materials to prevent possible harborage of vermin. Use only approved materials and equipment that are smooth, durable, and easily cleanable.

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

Inspector Observations: *Observed grease accumulation on the hood and hood filters.*

[CA] Ensure hood and hood filters are frequently cleaned and maintained to allow for proper ventilation of heat, grease, steam, smoke, and vapors.

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

Inspector Observations: *Observed debris accumulation on the floors and walls within the kitchen area, and the dry storage room.*

[CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
frozen raw pork	counter-top	40.00 Fahrenheit	
tofu	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
frozen dumplings	2 door reach in freezer	1.00 Fahrenheit	
frozen raw fish	counter-top	45.00 Fahrenheit	
marinated beef	2 door prep unit	41.00 Fahrenheit	
cooked pork	counter-top	56.00 Fahrenheit	
frozen raw pork	2 door reach in freezer	1.00 Fahrenheit	
marinated pork	2 door prep unit	41.00 Fahrenheit	
raw pork	counter-top	58.00 Fahrenheit	
raw pork	2 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	

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 **2/26/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206689 - ORIENTAL GOURMET	Site Address 1646 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/12/2026
Program PR0303388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YU, ZHENGLIANG	Inspection Time 11:50 - 13:20

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: ZHENGLIANG YU
OWNER
Signed On: February 12, 2026