

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 FA0209038 - CHINESE GOURMET EXPRESS		Site Address 2200 EASTRIDGE LP 9203, SAN JOSE, CA 95122		Inspection Date 08/21/2023	
Program PR0304199 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHINESE GOURMET GROUF		Inspection Time 13:50 - 15:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By ANTONIO	FSC Yenling Chuang 11/21/2024		

Placard Color & Score
GREEN
86

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				
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		N
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		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
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		
K36 Equipment, utensils, linens: Proper storage and use		
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		
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

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

Inspector Observations: PHF items maintained out in ambient temperature measured as follows:

- Deep fried chicken at the deep fryer measured at 128F. Employee stated that items were fried less than 30 minutes prior and will be used to prepare dish for service.
- Container of cooked beef slices measured at 78F. Employee stated that items were prepared about 20 minutes prior and will be used to prepare dish for service.
- Colander of cooked chicken slices maintained at the cook line measured at 78F. Employee stated that items were prepared about 20 minutes prior and will be used to prepare dish for service.
- Two containers of cooked BBQ maintained at the bottom of the rolling cart measured between 80F to 90F. Employee stated that items were prepared about 30 minutes prior and will be reheated prior to hot holding for service. After two hours, items are discarded if not used.
- Two containers of cooked Mandarin chicken maintained at the food preparation table measured between 80F to 90F. Employee stated that items were also prepared about 30 minutes prior and will be reheated prior to hot holding for service. After two hours, items are discarded if not used.
- Container of cooked white rice maintained at the food preparation table measured at 76F. Employee stated that items will be used to make fried rice and has been out for less than 2 hours.
- Large tub of cooked chow mien noodles maintained at the food preparation table measured at 72F. Employee stated that items were prepared this morning and has been out for less than 2 hours.

PHF items maintained at the steam table measured as follows:

- Beef and broccoli measured between 110F to 137F.
- BBQ pork measured between 100F to 135F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Routinely stir food items at the steam table to maintain hot holding temperatures.

[COS] Cooked beef slices and cooked chicken at were VC&D. All other items were relocated into the walk-in refrigerator to immediately cool.

Minor Violations

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

Inspector Observations: Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in back of the kitchen lacked paper towels. Hand wash station at the front service area, less than 20 feet, equipped with warm water, hand soap, and paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers at all times.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	122.00 Fahrenheit	
Cooked white rice	Rice warmer	153.00 Fahrenheit	
Chow mien noodles	Steam table	148.00 Fahrenheit	
Orange chicken	Steam table	137.00 Fahrenheit	
Raw pooled eggs	Food preparation refrigerator	40.00 Fahrenheit	
Raw beef	Food preparation refrigerator	40.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	40.00 Fahrenheit	
Stir fry vegetables	Steam table	136.00 Fahrenheit	
Warm water	Hand wash sink	103.00 Fahrenheit	
Fried rice	Steam table	141.00 Fahrenheit	
Raw marinated pork	Walk-in refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 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 **9/4/2023**. 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: Jason Zhang
Manager

Signed On: August 21, 2023