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

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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	3 - FP11	Owner Name CHINESE GOURMET GROUP, INC	Inspection Time 13:50 - 15:00			
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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Facility FA0209038 - CHINESE GOURMET E	XPRESS Site Address 2200 EASTRI	DGE LP 9203, SAN JOSE, CA 95122	Inspection Date 08/21/2023		
Program PR0304199 - FOOD PREP / FOOD S	VC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHINESE GOURMET GROUP, INC	Inspection Time 13:50 - 15:00		
Measured Observations					
<u>Item</u>	Location	Measurement Comments			
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 <u>9/4/2023</u>. 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:	

Corrective Action [CA] [COS] Corrected on Site [N] Needs Improvement Not Applicable [NA] [NO] Not Observed [PBI] Performance-based Inspection [PHF] Potentially Hazardous Food [PIC] Person in Charge [PPM] Part per Million Satisfactory [S] [SA] Suitable Alternative [TPHC] Time as a Public Health Control

Received By: Jason Zhang Manager Signed On: August 21, 2023