

# 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 FA0303090 - UNCLE QUAN'S KITCHEN		Site Address 2893 SENTER RD D, SAN JOSE, CA 95111		Inspection Date 12/10/2024	
Program PR0445460 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MEIYING XIE		Inspection Time 09:00 - 10:30
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION		Consent By JUN	FSC Meiyong Xie 09/17/2027	

Placard Color & Score
<b>GREEN</b>
<b>87</b>

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						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						N
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						S
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						S
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	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	X	
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

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

**Inspector Observations: Hand wash sink in kitchen was blocked by a big trash can. Hand wash station was blocked 2 times during inspection. Another hand wash station is located in the front.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Limited storage in walk-in freezer and boxes of food store directly on the floor in walk-in freezer.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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: Cardboard is used as liner on the floor and shelf.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Dust built up on the fan blow drying the duck.**

**[CA] Clean and maintain.**

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

**Inspector Observations: Grease built up on hood filters. Loosen hood filter near steamer area. Observed hood filter moving.**

**[CA] Clean, maintain and secure hood filters.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Falling pieces for water sprayer near roasting area.**

**[CA] Repair sprayer.**

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: Personal phone and employee drinks observed at food prep area and bbq cutting station shelf.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Time as a public health control; procedures & records.

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## Measured Observations

Item	Location	Measurement	Comments
Roasted duck	Hanging near cutting table	80.00 Fahrenheit	TPHC available
Chlorine	Dishmachine	50.00 PPM	
Fried rice	Steam table	155.00 Fahrenheit	
Rice	Rice cooker	154.00 Fahrenheit	
Water	Hand wash sink front area	100.00 Fahrenheit	
Cooked rice	Walk-in fridge	40.00 Fahrenheit	
Pork intestine	Steam table near cutting table	144.00 Fahrenheit	
Siu mai	Off from steamer	180.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Water	2 compartment sink	65.00 Fahrenheit	Thawing squid
Congee	Rice cooker	178.00 Fahrenheit	
chicken feet	Steam table	136.00 Fahrenheit	
Water	2 compartment sink	67.00 Fahrenheit	Thawing raw pork
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Chicken feet	Sliding door fridge	39.00 Fahrenheit	
Noodle	Counter fridge	39.00 Fahrenheit	
Har Gao	Off from steamer	183.00 Fahrenheit	
Fried taro	Steam table	100.00 Fahrenheit	TPHC available
Water	3 compartment sink	126.00 Fahrenheit	
Har Gao	Steam cabinet	120.00 Fahrenheit	TPHC available
Eggs	Walk-in fridge	37.00 Fahrenheit	
Cooked rice	Walk-in fridge	39.00 Fahrenheit	
Siu mai	Steam cabinet	115.00 Fahrenheit	TPHC available
Raw duck	Hanging rack ready to cook	55.00 Fahrenheit	

## Overall Comments:

**Reviewed TPHC with PIC. Education provided that food cannot be used to cook other dish and restart TPHC time.  
Reviewed hand wash with PIC.**

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 **12/24/2024**. 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:

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



**Received By:** junliang tan  
PIC

**Signed On:** December 10, 2024