## **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 FA0208694 - YUMMY EXPRESS		Site Address 3095 MCKEE RD, SAN JOSE, CA 95127		Inspection Date 05/04/2022
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		3 - FP11	Owner Name NATE LIMITED LIABILITY COI	Inspection Time 11:30 - 12:40
Inspected By GLENCIJOY DAVID	Inspection Type LIMITED INSPECTION	Consent By JULIE		



#### **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

#### **Minor Violations**

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

Inspector Observations: Accumulation of grease on hood filters in prep area. [CA] Clean mechanical exhaust hood and filters of grease accumulation.

Gaps present between filters in exhaust hood. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized 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: Handwash sink in service area, prep sink, and three compartment sink are not secured to wall.

Left faucet for three compartment sink is not secured to wall.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations: Restroom does not have cove basing. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Accumulation of debris on walls in prep area. [CA] Walls in food preparation area shall be kept clean.

Gaps present in walls between FRP and wall behind sinks. [CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface. Ensure that all holes and gaps are sealed.

Gaps present between cove basing and wall throughout prep area. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Tiles missing near grease trap underneath wok station. [CA] Replace missing floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

## **Performance-Based Inspection Questions**

N/A

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Program		Owner Name	Inspection Time
PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		NATE LIMITED LIABILITY COMPANY	11:30 - 12:40

#### **Measured Observations**

<u>Item</u>	Location	Measurement	Comments
noodles	prep cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken	prep cooler	40.00 Fahrenheit	
shrimp	prep cooler	41.00 Fahrenheit	
hot water	handwash sink - service area	100.00 Fahrenheit	
chicken	two door cooler - left	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken	two door freezer	20.00 Fahrenheit	
noodles	two door cooler - right	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

## **Overall Comments:**

OWNERSHIP CHANGE INFORMATION

**NEW OWNER: JULIE HUYNH** 

**NEW FACILITY NAME: RAMEN YUME** 

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP 11. An invoice for the permit fee in the amount of \$1227.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2022 - 05/31/2023. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 05/04/2022.

Permit condition: Food preparation sink is conditionally approved without a drainboard. Approval will be revoked if sanitation issues are observed.

Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

Information on a Food Safety Certificate and Food Handler cards are available at https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

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 5/18/2022. 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.

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PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11 NATE LIMITED LIABILITY COMPANY	11:30 - 12:40

# 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

MU

Received By: Julie Huynh

Owner

**Signed On:** May 04, 2022