

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 FA0253747 - ZHENGXIN CHICKEN STEAK	Site Address 1710 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 08/09/2024
Program PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZHENGXINCA INC	Inspection Time 12:20 - 13:00
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By WALTER BI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed dead cockroaches under the 3 compartment sink. Observed a live cockroach near the janitorial sink. Facility have monthly pest control service.

[Corrective Action] A food facility shall be free of pest. Increase frequency of pest control service.

2. Observed flies in the kitchen area.

[Corrective Action] Eliminate flies using safe methods. Recommend install fly traps in the kitchen.

Follow-up By
08/13/2024

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employees washing gloved hands.

[Corrective Action] When changing tasks, remove gloves and properly wash hands with soap and warm water and dry with single-use paper towels.

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:

1. Observed the screen door at the back door left open.

[Corrective Action] Ensure the screen door is closed to prevent entry of flies.

2. The air curtain at the back door is not functional.

[Corrective Action] Ensure air curtain is functional.

Follow-up By
08/13/2024

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

Inspector Observations:

1. Cove base separating from the wall at the 2 door upright cooler by the back door.

2. Observed gap between back door frame and the wall.

3. Observed silicone caulking separating from the FRP and the janitorial sink.

4. The back splash panel of the 3 compartment sink is not completely flat with the wall.

5. Dust/flour accumulation on the wall above the 3 compartment sink.

6. Accumulation of food debris in the floor sink under the 3 compartment sink.

7. Grout observed deteriorated on the floor under the 3 compartment sink.

[Corrective Action] Repair cove base. Seal gaps around the door frame. Seal corners between janitorial sink and FRP. Re-install back splash panel at the 3 compartment sink so that it is flat with the wall and seal all edges. Thoroughly clean the walls and maintain clean. Clean out the floor sink daily. Repair the grout on the floor.

Follow-up By
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Performance-Based Inspection Questions

N/A

Measured Observations

N/A


Overall Comments:

A routine inspection was conducted in conjunction with a complaint investigation.

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 **8/23/2024**. 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:

[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: Walter Bi
Operator
Signed On: August 09, 2024