

**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**

<b>Facility</b> FA0251321 - JENNY'S KITCHEN		<b>Site Address</b> 5175 MOORPARK AV 5, SAN JOSE, CA 95129		<b>Inspection Date</b> 10/28/2025	
<b>Program</b> PR0365201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LI, YONG		<b>Inspection Time</b> 10:00 - 12:00
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JAMES LI	<b>FSC</b> Yang Li 8/28/30		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>83</b>
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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						
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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
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				
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the three compartment sink is measured at a maximum of 114F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: 1) Open container of seasonings is observed placed on the floor underneath the cook line. [CA] Food shall be stored in a location and manner where it is protected from cross-contamination.**

**2) Inside the walk-in cooler, observed raw chicken and raw pork stored on shelf above raw fish. [CA] Raw meats shall be stored in order of their minimum internal cooking temperatures to prevent cross-contamination. (Ex. Raw fish with minimum internal cooking temperature of 145F shall be stored above raw chicken with an internal cooking temperature of 165F)**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Spray bottle stored on food shelf in the kitchen is not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.**

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

**Inspector Observations: Boxes of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Lack of proper labels for multiple prepackaged food items located in front of the service counter. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Bowls are used for bulk foods and stored inside the containers. [CA] Use approved utensils with a handle for use with bulk foods to prevent cross-contamination when handling.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Wiping towels are used, reused, and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: Employee's personal items are stored on shelves above food preparation tables and food storage. [CA] Employee's personal items shall be stored in a designated location separate or below food prep and food storage.**

### Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Walk-in cooler	52.00 Fahrenheit	Cooling
Chicken feet	Upright reach-in cooler in front of service counter	39.00 Fahrenheit	
Hot water	Three compartment sink	114.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tofu skin	Upright reach-in cooler in front of service counter	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Dumplings	Upright reach-in freezer in front of service counter	12.00 Fahrenheit	
Chicken	Upright reach-in cooler	41.00 Fahrenheit	
Raw fish	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	50.00 PPM	
Raw pork	Walk-in cooler	40.00 Fahrenheit	
Eggs	Walk-in cooler	41.00 Fahrenheit	
Cooked fish	Walk-in cooler	41.00 Fahrenheit	
Chicken	Upright reach-in cooler in front of service counter	39.00 Fahrenheit	
Beef	cooked	182.00 Fahrenheit	
Rice	Warmer	150.00 Fahrenheit	

## Overall Comments:

**Facility is in the process of expanding their facility, open service code: SR0870408.**

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 **11/11/2025**. 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:** James Li  
Manager

**Signed On:** October 28, 2025