

**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> FA0206347 - KUSAN UYGHUR CUISINE		<b>Site Address</b> 1516 N 4TH ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 08/07/2023	
<b>Program</b> PR0306041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> YOLDA INC		<b>Inspection Time</b> 12:00 - 13:30
<b>Inspected By</b> TRAVIS KETCHU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ROLANDO CASTILLO	<b>FSC</b> Aximu Youliwasi 5/15/2024		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>75</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	X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** Measured cooked chicken and potatoes at 67 F stored within a container on the food preparation table. PIC stated that the chicken and potatoes were removed from refrigeration two hours prior.

**[CA]** PHFs shall be held at 41°F or below or at 135°F or above.

**[COS]** Chicken and potatoes reheated to 165 F and are to be held at 135 F or above.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** Observed employees food handler card to be expired.

**[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:** Observed paper towels stored outside of a dispenser at the kitchen hand wash sink.

**[CA]** Single-use sanitary towels shall be provided in dispensers at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Measured yogurt at 100 F cooling within large pots on the preparation counter. PIC stated that the yogurt began the cooling process one hour prior.

**[CA]** After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

**[COS]** Pots of yogurt were placed within ice baths to allow for rapid cooling.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** Observed frozen beef and chicken thawing within at room temperature within containers at the food preparation sink.

**[CA]** Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

**Inspector Observations:** Observed open bulk sugar and flour bags within the dry storage room.

**[CA]** Store open bulk foods in approved NSF containers with tight fitting lids.

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:** Observed a gap of larger than 1/4" under the rear door to the facility.

**[CA]** Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

**Observed clutter and unused equipment outside the back door to the facility, in the kitchen and dry storage room.**

**[CA]** The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

**Inspector Observations:** *Observed broken flooring tiles in front of the warewashing machine allowing water to collect under them.*

**[CA]** *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
soup	cook line	150.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
cut tomatoes	open top prep fridge	39.00 Fahrenheit	
milk	upright fridge	38.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
noodle	upright fridge	39.00 Fahrenheit	
cooked rice	upright fridge	40.00 Fahrenheit	
cooked chicken	2 door upright fridge	38.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chicken and potatoes	counter top	67.00 Fahrenheit	
yogurt	pot	100.00 Fahrenheit	
yogurt	display fridge	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

## 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 **8/21/2023**. 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:** Rolando Castillo  
PIC

**Signed On:** August 07, 2023