

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 FA0266452 - HUNAN IMPRESSION		Site Address 5152 MOORPARK AV 30, SAN JOSE, CA 95129		Inspection Date 07/10/2025		Placard Color & Score YELLOW 53		
Program PR0393399 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RIVER HEAD CORP.		Inspection Time 11:30 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Tingting Xiong 06/7/2023

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
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		X			N
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	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		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	X
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee cleaning soiled hands with unclean apron while working with raw beef.*

Follow-up By 07/14/2025

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required. Discontinue using apron to clean hands to prevent cross contamination.*

[COS] *Specialist instructed employee to properly wash hands at hand sink.*

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

Inspector Observations: *Several potentially hazardous foods (see food item list) held above 48-53F inside the walk-in cooler. Observed several PHFs stored on food prep tables at room temperature; per PIC, food were recently prepared or removed from the refrigeration unit. Observed a case of raw shell eggs at room temperature on a shelf at 69F and rice on the counter at 60F; per PIC eggs were delivered about 1 hour before inspection.*

Follow-up By 07/14/2025

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. All food in refrigeration units over 4 hours was voluntarily discarded by manager (see VCD list).*

[SA] *Some food items above 41F inside the walk-in cooler were relocated to another refrigeration unit or freezer due to PIC stating food was recently delivered about 1 hour before inspection.*

Specialist instructed employee to place raw shell eggs in an ice bath and relocate to refrigeration unit.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed employee wiping down food prep counter with wet wiping cloth after working with raw beef; wiping cloth was wet with water. Observed several unclean knives and utensils with food residue throughout kitchen; knives and utensils were not in use.*

Follow-up By 07/14/2025

[CA] *Wash, rinse and sanitize (with at least 100 ppm chlorine) food prep counter tops and knives/utensils after use to prevent cross contamination. Ensure wiping cloths are stored in at least 100 ppm chlorine sanitizer bucket.*

[COS] *Specialist directed employee to wash and sanitize prep counter top.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple flies observed within the kitchen area.*

[CA] *Food facility shall be kept free of flies and fly activity.*

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

Inspector Observations: *Observed raw pork at 29F left thawing at the prep sink drain board. Per PIC. pork was removed from freezer about 15 mins ago.*

[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.*

[COS] *Specialist instructed staff to relocate pork back inside freezer.*

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)

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Inspector Observations: *Observed raw beef over produce inside the walk-in cooler.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

[COS] *Raw beef was relocated.*

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

Inspector Observations: *Observed chemical bottles without label in kitchen.*

[CA] *Chemicals once removed from original container shall be labeled with common name.*

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

Inspector Observations: *1. Observed a container of flour stored on the floor under the prep table in the kitchen. Observed containers and boxes of food stored on the floor inside the walk-in cooler.*

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

2. Several plastic containers of spices and flour are unlabeled.

[CA] *Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Grease, food residue and debris observed on multiple hand contact surfaces, such as exterior of equipment.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Walk-in cooler had an ambient temperature measured at 55F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

[COS] *refrigeration technician arrived on site to service walk-in cooler; ambient temperature measured at 41F before leaving inspection.*

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: *Small bowls are used to scoop food from containers throughout kitchen.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Probe thermometer is not available for food handlers.*

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

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

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Inspector Observations: No sanitizer buckets are prepared and available for use in kitchen. Observed wiping cloths on food prep counter tops.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Specialist demonstrated how to prepare 100 ppm chlorine sanitizer and instructed for each prep area to have a sanitizer bucket for use.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Outdoor trash bins are overflowing and uncovered.

[CA] Outdoor trash bins shall be kept closed when not in use and area around it shall be well maintained and clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
pork feet	walk-in cooler	50.00 Fahrenheit	tofu - 49F pork belly- 48F - received about 1 hours before inspection
raw crawfish	walk-in cooler	50.00 Fahrenheit	
chlorine sanitizer	dish machine	100.00 PPM	
raw chicken	3 door reach in	41.00 Fahrenheit	raw beef - 48F pork liver - 50F raw beef- 37 pork - 41 chicken - 40F
rice	counter	60.00 Fahrenheit	
cooked pepper	top well - small room	40.00 Fahrenheit	
raw pork	walk-in cooler	33.00 Fahrenheit	
raw beef	walk-in cooler	53.00 Fahrenheit	pork feet - 35F pork belly - 56F pork bone-50F bamboo shoot-50F raw fish - 50F
pasta	walk-in cooler	50.00 Fahrenheit	
raw shell eggs	shelf	69.00 Fahrenheit	
water	3 comp	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
cooked beef	prep table - small room	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Dennis Ly and Jennie Penaloza.

Report written by Jennie Penaloza.

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 **7/24/2025**. 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.

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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: Tingting Xiong
Manager

Signed On: July 10, 2025