

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 FA0308275 - SHU SHIA		Site Address 10525 S DE ANZA BL 145, CUPERTINO, CA 95014		Inspection Date 01/13/2026	
Program PR0451994 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JINSUI LLC		Inspection Time 15:40 - 17:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By LUCAS LU	FSC Not Available		

Placard Color & Score

GREEN

85

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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						
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						
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					X	
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						
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

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

Inspector Observations: *In the prep service line, measured yogurt, milk, evaporated milk, coconut milk, coconut milk mixture, coconut juice mixture, buttermilk, creamer, and heavy cream between 46F and 70F. Per operator, PHFs stored for about 3 hours. Measured ambient air temperature of 2 door prep unit at 46F at the bottom compartments, and at 70F at the middle compartment.*

Follow-up By
01/16/2026

[CA] *Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Provide repairs to refrigeration and ensure refrigeration is able to maintain potentially hazardous foods at 41F and below.*

[SA] *Operator to serve potentially hazardous foods within an hour, for a total of 4 hours from when removed from temperature control. Operator to temporarily maintain potentially hazardous foods by time using time labels, and to serve within 4 hours or discard.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable. [CA] Ensure at least one valid food safety manager's certificate is obtained and available for review. All other employees that handle food shall obtain food handler cards.*

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

Inspector Observations: *In the kitchen area, observed a box of kale stored on the floor. In the dry storage room, observed bags of sugar and other food product stored on the floor.*

[CA] *Ensure all food is stored at least 6" off the floor on approved shelving.*

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: *Observed liquid containers with cracked, broken, warped, and/or chipped container lids stored and in use in the 3 door reach in refrigerator.*

Follow-up By
01/20/2026

Observed an unapproved 2 door prep unit installed with non-rigid lines used to dispense liquids including tea, milk and other potentially hazardous foods. Operator provided a authorization to mark letter, with Intertek UL sanitation listed certification, but letter does not appear to correlate or reference the specific piece of equipment used. No authorization/ certification mark was present on the 2 door prep unit.

[CA] *Ensure equipment used within the facility is approved, smooth, durable, and easily cleanable. Equipment that is broken, cracked, or in disrepair shall be repaired (only when possible) or replaced. Unapproved equipment shall be approved by submitted plans through plan check. Continued use of unapproved equipment that does not properly function and/or have proper certifications may result in further enforcement including impound of equipment and additional inspection fees.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlroine sanitizer	3 compartment sink	100.00 PPM	
yogurt, milk, evaporated milk, coconut milk, coconut milk mixture, coconut juice mixture, buttermilk, creamer, and heavy cream	2 door prep unit	70.00 Fahrenheit	measured between 46F and 70F.
ambient air temperature	2 door prep unit (lower compartment)	46.00 Fahrenheit	
ambient air temperature	2 door prep unit (middle compartment)	70.00 Fahrenheit	
milk	3 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
yogurt	3 door reach in refrigerator	41.00 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 1/27/2026. 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: LUCAS LU
GENERAL MANAGER
Signed On: January 13, 2026