

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 FA0208256 - LUCKY CHARM RESTAURANT		Site Address 2622 UNION AV, SAN JOSE, CA 95124		Inspection Date 06/04/2025	
Program PR0301304 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FUFU RESTAURANT GROUP		Inspection Time 13:05 - 14:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By MING (C)	FSC Not Available	

Placard Color & Score
GREEN
73

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						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		
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		X
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	X

Comments and Observations

Major Violations

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

Inspector Observations: 1. Measured a pot of cooked pork belly holding between 128F - 134F sitting on counter top near cooks line.

2. Measured a bowl of cooked brocolli holding at 82F on top of 2 door cold top near cooks line.

Per operator, PHFs place in unit for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs to reach in refrigeration unit and reheat PHFs to 165F on steam table.

Minor:

1. Measured a bowl of white rice holding at 44F in walk-in-cooler.

2. Measured pot of chicken holding between 130F - 134F on counter top near cooks line.

[CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.

Minor Violations

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

Inspector Observations: 1. Lacking food safety certificate (FSC. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Lacking food handlers card. [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.

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

Inspector Observations: Observed a container of cooked noodle in process of cooling in 2 door reach in with lid fully closing container. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Found OLD rodent droppings in the following areas: near heater system in middle section, on floor under equipments and shelving. [CA] Eliminate all evidence of OLD rodent droppings, clean and sanitize all effected areas. Provide approved pest control services.

Follow-up By
06/11/2025

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: 1. Found 2 newly added 1 door upright freezer. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Found 2 household newly added cusimax device on counter near cooks line. [CA] Remove unapproved food device.

3. Observed card board boxes placed on floor in warewash area and prep area. [CA] Discontinue using cardboard box for lining of floors.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Lacking (2x) self-closing/latching device for both restroom doors. [CA] Provide self-closing/latching device on door.

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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. Found accumulated food, grease and debris under cooking equipment, refrigeration unit and shelvings. [CA] Routinely clean.

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

Inspector Observations: Found holes in wall throughout food facility. [CA] Seal all holes, gaps and crevices to prevent the entrance and harborage of vermin.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Lacking placard on window of food facility. Operator is not aware of where placard is located. [CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	2-comp/1-comp/mop sink	120.00 Fahrenheit	
pork belly	pot on counter	128.00 Fahrenheit	between 128F - 139F, for less than 4 hours. COS-reheat to 165F.
shell eggs	walk-in	41.00 Fahrenheit	
cooked noodles	2 door reach in	67.00 Fahrenheit	between 67F - 87F, in process of cooling
rice	walk-in	44.00 Fahrenheit	
beverage	(2x) 1 door upright	36.00 Fahrenheit	between 36F - 37F.
meat	chest freezer (near dish machine)	1.70 Fahrenheit	
chicken	pot on counter	130.00 Fahrenheit	between 130F - 142F
abalone	1 door upright freezer	7.40 Fahrenheit	
meat	chest freezer	8.40 Fahrenheit	
warm water	handsink (prep, warewash area & 2RR)	100.00 Fahrenheit	
broccoli	on top of 2 door cold top	82.00 Fahrenheit	for less than 4 hours. COS-relocate
dumplings	(2x) 1 door upright freezer	8.90 Fahrenheit	between 8.9F - 10.2F

Overall Comments:

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **6/18/2025**. 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: Ming Yan
Chef

Signed On: June 04, 2025