

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 FA0209038 - CHINESE GOURMET EXPRESS		Site Address 2200 EASTRIDGE LP 9203, SAN JOSE, CA 95122		Inspection Date 10/15/2025	
Program PR0304199 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHINESE GOURMET GROUF		Inspection Time 12:30 - 13:25
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By JASON Z.	FSC Yizhou Shen 11/16/2029		

Placard Color & Score
GREEN
75

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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		
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The hand wash sink in the kitchen lacked paper towels.

The hand wash sink in the front service area lacked paper towels and observed obstructed with a hotel pan.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are easily accessible and readily available at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC provided paper towels at hand wash sinks.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverages and half eaten snacks observed stored in areas of food preparation. Observed employees' personal food stored commingled with facility food; inside the reach-in refrigerator and walk-in refrigerator.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages that is separated and protected from facility food.

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

Inspector Observations: Container of cooked chicken and cooked pork actively cooling inside the walk-in refrigerator kept covered and stacked together. PHF items measured 81F and 74F respectively. PIC stated that items were prepared approximately one hour prior.

[CA] 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.

- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.

[COS] Containers were unstacked and partially uncovered to expedite the cooling process.

K14 - 3 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 build up of pink and tan colored growth matter on the white baffle inside the ice machine. Soiled surface was not in contact with consumable ice.

[CA] Clean, sanitize, and maintain ice machine.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Heavy leak observed at the waste drain pipe below the wok line. Waste water was being caught with a hotel pan with some water accumulated on the floor.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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

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Inspector Observations: *One dead cockroach observed on sticky monitoring trap below the cash register. 5+ old rodent droppings observed inside the shelves along the retaining wall below the cash register.*

PIC stated that facility is serviced monthly with the last treatment conducted on 10/13/2025. Recent pest control report was unavailable for review, however, last month's report was provided.

No other signs of vermin activity was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices: 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed steady leak at the spout of the hand wash station in the front service area.*

Observed heavy leak at the drain pipe underneath the steam table.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BBQ pork	Steam table	139.00 Fahrenheit	
Steamed rice	Rice warmer	152.00 Fahrenheit	
Orange chicken	Steam table	138.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	41.00 Fahrenheit	
Raw marinated pork	Walk-in refrigerator	41.00 Fahrenheit	
Beef and broccoli	Steam table	143.00 Fahrenheit	
Chicken and zucchini	Steam table	137.00 Fahrenheit	
Chow mein	Steam table	146.00 Fahrenheit	
Raw marinated beef	Food preparation refrigerator	40.00 Fahrenheit	
Raw pooled egg	Reach-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	

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 **10/29/2025**. 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: Jason Z.
Manager

Signed On: October 15, 2025