

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 FA0259047 - SHANGHAI BUN DYNASTY		Site Address 19634 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/09/2026		Placard Color & Score YELLOW 67		
Program PR0379449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CBI KITCHEN INC		Inspection Time 14:15 - 16:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By YING YING ZHAO				FSC Not Available

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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		X
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: *Lack of paper towels in dispenser at the only handwash sink located in the kitchen. [CA] All handwash sinks shall be able to provide warm water soap, and single-use paper towels for employees to properly wash hands when required. [COS] Employee refilled the paper towel dispenser.*

Follow-up By 03/12/2026

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

Inspector Observations: *Container of fried tofu sitting on top of the prep unit is measured at 69F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F. [COS] Employee relocated the tofu into the walk-in cooler.*

Follow-up By 03/12/2026

Minor Violations

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

Inspector Observations: *Food Safety Certificate for Manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.*

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: *Black mold-like substance and grime observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.*

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

Inspector Observations: *Multiple small flies and moths observed inside the kitchen area. [CA] Food facility shall be kept free of flies and fly activity.*

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

Inspector Observations: *Containers of food observed stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor to protect food from contamination and to allow adequate space for ease of frequent cleaning.*

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: *1) Multiple knives are stored with the blade inside crevice between prep table and the wall. [CA] Food contact surface of utensils shall be stored in a location that is clean.*

Follow-up By 03/12/2026

2) A counter top is placed on top of the two compartment food prep sink where it completely obstructs access and use of the prep sink. [CA] The food preparation sink shall be available and usable for facility to wash, rinse, soak, thaw, or other similar preparation of food.

Repeat violation

Remove counter top and ensure that all parts of the food preparation sink is available for use.

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: *Accumulation of food debris and grime observed throughout the facility. Observed in gaskets of refrigeration units, inside reach-in coolers at the food line, under shelves and equipment. [CA] Frequently clean floors and equipment to prevent accumulation of debris and grime.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: Facility's Environmental Health Permit expired on 2/28/2026. [CA] A food facility shall not operator without a valid Health Permit. A 48 hour notice has been issued. See comments below.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
Raw pork	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 Fahrenheit	
Cooked chicken	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Raw fish	Walk-in cooler	40.00 Fahrenheit	
Minced pork	Reach-in cooler behind front counter	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw pork	Prep unit insert	41.00 Fahrenheit	
Chicken broth	Hot holding on cook top	200.00 Fahrenheit	
Beef	Prep unit insert	41.00 Fahrenheit	
Mushroom	Prep unit insert	41.00 Fahrenheit	
Raw fish	Reach-in of prep unit	41.00 Fahrenheit	
Cooked tripe	Walk-in cooler	41.00 Fahrenheit	
Rice	Hot holding	144.00 Fahrenheit	
Chicken	Hot holding on cook top	145.00 Fahrenheit	
Fried tofu	On top of prep unit	69.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account.

Your balance due is \$1,580.00

Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Copy of invoice provided.

Discussed inspection report with owner via phone. Owner provided updated email address.

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 **3/23/2026**. 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.

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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

Ying Ying Zhao

Received By: Ying Ying Zhao
PIC

Signed On: March 09, 2026