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 FA0211974 - COOKING COOKING		Site Address 2830 HOMESTEAD	Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051	
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HAO ZHU YI INC	Inspection Time 12:45 - 13:20	
Inspected By MELISSA CONTALET	Inspection Type	Consent By		



Comments and Observations

Major Violations

Cited On: 06/27/2022

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

Compliance of this violation has been verified on: 06/30/2022

Cited On: 06/27/2022

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 06/30/2022

Minor Violations

Cited On: 06/27/2022

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

Compliance of this violation has been verified on: 06/30/2022

Cited On: 06/27/2022

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 06/30/2022. See details below.

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for routine inspection dated 6/27/22 that resulted in conditional pass due to improper temperatures and not maintaining shellstock tags.

Observations.

-K07: Some peking duck is cooling, while others are on TPHC. Observed time logs written for start and end time of peking duck. Cooked pork observed in hot holding steam table unit, measured at 140F. No other foods left outside of temperature control. Operator also repaired 2 door unit that was not working properly previous inspection.

-K16: No fresh clams or other shellfish present in facility. Operator was able to provide shellstock tags for clams purchased the other day. Maintain records of shellstock tags for at least 90 days and maintain tag with container until shellfish is sold out.

-K35: Lobster tank clean to sight, water is clear. Facility can continue to use lobster tank pending approval through plan check. Ensure tank is cleaned frequently.

All major violations corrected, as well as some minor violations. Continue to work on other minor violations noted on previous report. Facility has until 9/27/22 to submit plans for newly installed lobster tank and beverage area that was recently relocated. Plan check app and requirements sent to operator via e-mail.

Placard changed to green, PASS.

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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 7/14/2022. 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: LING QIU

Signed On: June 30, 2022

OWNER