

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 FA0283248 - KX FRIED SKEWERS & MALATANG		Site Address 10477 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 09/03/2026		Placard Color & Score YELLOW 71		
Program PR0424891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOLDEN BRINE LLC		Inspection Time 12:25 - 13:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By YIAN CHEN				FSC Exempt

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						
K06	Adequate handwash facilities supplied, accessible	X						
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		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	X	
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
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: MAJOR: Pork in sink with standing water, temperature measured at 70 degrees F. Per operator meat has been thawing for 1.5 hours.

Follow-up By 09/10/2026

[CA]Keep PHFs at 41F or lower for cold holding. Active prep shall not exceed 2 hours.

[COS]Operator began to cook meat immediately.

MINOR: Raw eggs placed in prep cooler, temperature measured at 48 degrees F.

[CA]Keep PHFs at 41F and below for cold holding. Ensure PHFs are not placed above fill line of prep cooler inserts

[COS] Eggs were moved to proper section of prep cooler.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 3 dead cockroaches in the hood by filters above cookline. Another dead cockroach found in open wall by server beverage area.

Follow-up By 09/10/2026

[CA]: Clean and sanitize areas with dead cockroaches. IPM is current pest control provider. Operator sent last report to inspection at time of inspection. Facility shall remove all signs of vermin and vermin attractants and continue to monitor for new signs of vermin.

[COS]: Operator was able to clean dead cockroaches immediately.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed temperature of hot water at 3 comp sink at 118 degree F.

[CA]: Provide a continuous supply of hot water at 120F or above.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Pork was being thawed in standing water measuring 70F. Per operator his employees used warm water to thaw pork
This minor lead to an 07 major violation.**

[CA] Thaw meats using cold running water. Running water should have sufficient velocity to agitate and flush off loose particles into drain.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken was placed above vegetables in walk-in cooler.

[CA]Keep raw poultry below other raw animals products, ready to eat foods, and produce.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine in 3-comp sink measured to be 200ppm. [CA] Maintain chlorine in 3-comp sink at 100ppm

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

Inspector Observations: False wall is open and insulation is exposed. Walls and floors are have food debris.

[CA] Floor must be cleaned, keep free of food debris. Repair hole in wall.

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1 roasting oven. Per plans finalised by this Agency 2023, no oven was present. [CA] When adding new equipment operator shall obtain approval from this agency prior to installation. [CA] Operator shall submit oven to this department for approval by 09/30/2026

Follow-up By
09/30/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice 2	electric rice cooker 2	160.00 Fahrenheit	
Rice	electric rice cooker	190.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced pork	up-right cooler	40.00 Fahrenheit	
cooked mushrooms	prep cooler	40.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
Cooked Pig snouts	walk-in cooler	70.00 Fahrenheit	Per operator cooked about 1 hour prior
uncooked eggs	prep cooler	48.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Cooked egg	prep cooler	42.00 Fahrenheit	
cooked beef	walk-in cooler	55.00 Fahrenheit	Per operator cooked about 1.5 hour prior
Pork spine bones	delivery	35.00 Fahrenheit	
Chlorine	3-comp sink	200.00 Fahrenheit	
Pork meat	2 comp sink	70.00 Fahrenheit	
Cooked chicken	walk-in cooler	60.00 Fahrenheit	Per operator cooked about 1 hour prior

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: KX Fried Skewers & Malatang

NEW OWNER: Golden Brine LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281 + 25% late fee will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2026 - 09/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Permit condition: Facility shall submit roasting oven to this department for approval or remove by 09/30/2026.

*Structural Review inspection conducted on 09/03/2026

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

NOTE: Joint inspection and report written by Ivan Alejo

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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 **9/17/2026**. 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: Bo Sun
PIC
Signed On: September 03, 2026