

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 FA0200732 - ZEST FOOD INC | Site Address 10881 S BLANEY AV B, CUPERTINO, CA 95014 | Inspection Date 07/24/2025 |
| Program PR0300152 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name JIANJUN MA | Inspection Time 11:45 - 12:30 |
| Inspected By TRAVIS KETCHU | Inspection Type FOLLOW-UP INSPECTION | Consent By MARY MA |

| |
|---|
| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 07/17/2025

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

Compliance of this violation has been verified on: 07/24/2025

Cited On: 07/17/2025

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

Compliance of this violation has been verified on: 07/24/2025

Cited On: 07/17/2025

K14 - 8 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

Compliance of this violation has been verified on: 07/24/2025

Minor Violations

Cited On: 07/17/2025

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

Compliance of this violation has been verified on: 07/24/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection to routine inspection conducted on 7/17 by Dennis Ly.

K06 - All hand wash sinks within the facility were fully stocked with soap, paper towels or functional hand dryers.

K07 - PHF's within the reach in refrigerator at the customer area measured at 41 F or below.

K14 - Meat slicers were clean at the time of inspection.

K23 - No evidence of vermin at the time of inspection. Pest control service provider performing treatment at the time of follow-up.

Continue to work on minor violations noted during the routine inspection, including removing unapproved/ unused equipment from the facility.

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 **8/7/2025**. 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: mary ma
pic

Signed On: July 24, 2025