

# 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 FA0281653 - JIN JIN GOURMET CHINESE CUISINE		Site Address 927 E ARQUES AV 131, SUNNYVALE, CA 94085		Inspection Date 12/15/2025	
Program PR0422741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GOLDEN AMERICA, LLC		Inspection Time 13:50 - 16:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By ERNEST XU	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>75</b>

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						S
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				S
K07 Proper hot and cold holding temperatures		X		X			S
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				S
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	X	
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		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0281653 - JIN JIN GOURMET CHINESE CUISINE	<b>Site Address</b> 927 E ARQUES AV 131, SUNNYVALE, CA 94085	<b>Inspection Date</b> 12/15/2025
<b>Program</b> PR0422741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> GOLDEN AMERICA, LLC	<b>Inspection Time</b> 13:50 - 16:00
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: FOUND FRIED CHICKEN AT 87F ON TOP OF THE HOT HOLDING UNIT. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. [CA] REHEAT TO 165F WITHIN 2 HRS AND KEEP AT 135F MINIMUM. COS**

**FOUND POOLED EGGS ON THE FOOD PREP COUNTER AT 60F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. COS: THE EGGS WERE PLACED BACK IN THE REFRIGERATOR.**

### Minor Violations

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

**Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] FOOD FACILITIES THAT PREPARE, HANDLE, OR SERVE NON-PREPACKAGED POTENTIALLY HAZARDOUS FOOD SHALL HAVE A VALID FOOD SAFETY CERTIFICATE AVAILABLE FOR REVIEW AT ALL TIMES.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: MISSING SOAP AND PAPER TOWELS AT THE HAND WASH SINK IN THE KITCHEN. FOUND A FEW COVERED CONTAINERS WITH FLOUR STORED BELOW AND IN FRONT OF THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE PAPER TOWELS AND SOAP AT ALL TIMES. KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.**

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: FOUND BEEF BEING THAWED IN THE 3 COMPARTMENT SINK. [CA] DO NOT USE THE 3 COMPARTMENT SINK TO THAW FOOD USE THE FOOD PREPARATION SINK TO THAW FOOD.**

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

**Inspector Observations: FOUND BEEF BEING THAWED IN STANDING WATER AT THE 3 COMPARTMENT SINK. [CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: THE LIGHT SWITCH PLATE NEAR THE HOOD IS BROKEN. [CA] REPLACE THE PLATE. FOUND THE HOOD BAFFLES WITH EXCESSIVE GREASE. [CA] CLEAN THE BAFFLES MORE OFTEN.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREP COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN 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: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.**

### Performance-Based Inspection Questions

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0281653 - JIN JIN GOURMET CHINESE CUISINE	<b>Site Address</b> 927 E ARQUES AV 131, SUNNYVALE, CA 94085	<b>Inspection Date</b> 12/15/2025
<b>Program</b> PR0422741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> GOLDEN AMERICA, LLC	<b>Inspection Time</b> 13:50 - 16:00

All responses to PBI questions were satisfactory.

## Measured Observations


Item	Location	Measurement	Comments
RICE	HOT HOLDING	153.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
MILK	REAC IN REFRIGERATOR	41.00 Fahrenheit	
NOODLES	UNDER COUNTER REFRIGERATOR	36.00 Fahrenheit	
POOLED EGGS	ON THE COUNTER	60.00 Fahrenheit	
CHICKEN	NEXT TO THE HOT HOLDING UNIT	87.00 Fahrenheit	
FRIED RICE	HOT HOLDING	154.00 Fahrenheit	
FISH	REACH IN FREEZER	8.00 Fahrenheit	
TOFU	COLD HOLDING UNIT	40.00 Fahrenheit	
BEAN SPROUTS	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
CHICKEN NUGGETS	REACH IN REFRIGERATOR	33.00 Fahrenheit	
TOFU AND FISH	HOT HOLDING	158.00 Fahrenheit	
CHICKEN	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PORK	HOT HOLDING	156.00 Fahrenheit	

## 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 **12/29/2025**. 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.

## 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:** ERNEST XU  
OWNER

**Signed On:** December 15, 2025