

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 FA0200723 - PING'S BISTRO		Site Address 10700 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 12/11/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SPRING SOUTH BAY INC		Inspection Time 11:15 - 13:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By YONG HUANG				FSC JIA SHAO 03/29/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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		
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	
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: *In the kitchen area, on the counter-top, measured cooked meat with potatoes at 110F. Per operator, container of meat with potatoes was prepared about 30 minutes prior. In the same area, measured sliced tripe at 70F on the counter-top. Per operator, sliced tripe prepared within the past hour. By the cookline, measured a container of cooked rice at 49F. Per operator, cooked rice is to be used within the lunch service and has been on the counter-top for 30 minutes. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F above above to prevent bacterial growth. [SA] Operator placed container of cooked meat with potatoes into the steamer for reheat and holding. Operator moved sliced tripe into the walk-in refrigerator to facilitate proper holding temperatures. Operator to serve cooked rice in 3.5 hours, for a total of 4 hours from when removed from temperature control, or discard.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *On the counter-top, measured a container of pork in chili oil at 105F. Per operator, pork in chili oil was prepared about an hour prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; separated into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology. [SA] Operator placed container of pork in chili oil into an ice bath to facilitate proper cooling and holding temperatures.*

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

Inspector Observations: *By the cookline, observed containers of sliced vegetables stored on the floor. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.*

In the back prep area, at the dry storage racks, observed dried food items stored directly into a non-food grade plastic container. [CA] Ensure open food is only stored in food grade containers to prevent possible contamination.

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

Inspector Observations: *In the back prep area, observed cracks and crevices around wooden shelving. In the warewash area, the mop sink area, and above the service station in the kitchen, observed detached stainless steel panels. [CA] Ensure all cracks and cervices are sealed to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
raw ground pork	walk-in refrigerator	36.00 Fahrenheit	
cooked chicken	2 door reach in refrigerator	37.00 Fahrenheit	
pork in chili oil	counter-top	105.00 Fahrenheit	
milk	2 door reach in refrigerator (front counter)	41.00 Fahrenheit	
cooked chicken	counter-top	138.00 Fahrenheit	
bean sprouts	walk-in refrigerator	36.00 Fahrenheit	
century egg	2 door prep unit	41.00 Fahrenheit	
pork stomach	large insert prep top	40.00 Fahrenheit	
soup	2 door reach in refrigerator	38.00 Fahrenheit	
container of stewed eggs in soup	counter-top	142.00 Fahrenheit	
cooked rice	counter-top	49.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked mushrooms	large insert prep top	40.00 Fahrenheit	
cooked beef with lettuce	2 door prep unit	41.00 Fahrenheit	
raw ground pork	large insert prep top	41.00 Fahrenheit	
raw pork	large insert prep top	41.00 Fahrenheit	
hot water	warewwash sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	

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 **12/25/2024**. 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: YONG HUANG
ASSISTANT MANAGER

Signed On: December 11, 2024