

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 FA0308275 - SHU SHIA	Site Address 10525 S DE ANZA BL 145, CUPERTINO, CA 95014	Inspection Date 10/07/2025
Program PR0451994 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JINSUI LLC	Inspection Time 13:35 - 14:15
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By LUCAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Employee observed washing equipment at the three compartment sink and skipping the sanitizing step. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Guided employee and PIC on how to properly prepare the three compartment sink with chlorine sanitizer measured at 100 ppm. Employee sanitized previously washed equipment.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS

Overall Comments:

Limited inspection conducted in conjunction with CO0158071

The following items were also discussed with PIC:

- Proper manual warewashing. Handout provided.

- Ensuring there is a designated handwash sink that is readily accessible at the front prep area.

- The refrigeration prep unit from China is used with built-in tubes that siphons different liquids to mix drinks. Unable to verify if equipment was approved, and PIC states that nothing was changed since facility had went through initial plan-check review. Employee was able to demonstrate how the equipment is cleaned, and the tubes can be removed to be washed. Further review of facility's plans and equipment will be conducted.

If equipment was changed and not previously approved by this department's Plan Check - facility shall cease the use of equipment and submit the addition/modification of equipment to this department's Plan Check.

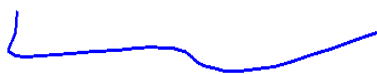
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/21/2025**. 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: lucas Lu
Manager
Signed On: October 07, 2025