

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 FA0210343 - GRAND DYNASTY RESTAURANT		Site Address 6164 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 11/06/2024	
Program PR0305126 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GRAND DYNASTY INC		Inspection Time 11:00 - 13:20
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ESMOND SU	FSC Esmond Su 3/21/28		

Placard Color & Score
GREEN
68

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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	X			N
K06 Adequate handwash facilities supplied, accessible			X	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						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	X	
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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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: Potentially hazardous foods measured at improper cold holding temperatures. Rice noodles and egg noodles stored on the prep table was measured at 62-65F. Bean sprouts stored by the walk-in cooler is measured at 50F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the items into the walk-in cooler.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee observed drinking their personal drink at the food prep area. [CA] No employee shall eat in the food preparation or storage areas.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Improper handwashing practices observed by multiple employees. Employees observed washing hands without the use of soap; employees observed putting on disposable gloves to handle food without washing hands; employees observed washing hands while still wearing disposable gloves. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels as required and prior to putting on disposable gloves. [COS] Employees were stopped and asked to properly wash their hands.

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

Inspector Observations: Handwash sink located near the employee restroom was obstructed by trash bin stored in front of the sink. [CA] Handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash their hands as required. [COS] Employee relocated the trash bin to the side of the handwash sink.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed dented cans of bamboo shoot and sesame paste stored on shelves in dry storage. [CA] Cans with dents on the rim or seams must be removed from sale/use

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

Inspector Observations: Frozen raw pork observed thawing at room temperature inside of prep sink located near the seafood tanks. [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 part of a cooking process.

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: Inside the walk-in cooler, raw beef is stored above ready-to-eat foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross-contamination.

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

Inspector Observations: Containers and bags of food are observed stored on the floor inside of the walk-in freezer and inside the dry storage room. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination and to allow adequate space for frequent cleaning.

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

Inspector Observations: 1) Wiping towels are observed used, reused, and stored on food prep surfaces.

2) Sanitizer buckets in the kitchen was measured at 0 ppm chlorine.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Faucets handles for the three compartment sink at the warewashing area are in disrepair and not operable. Water can only be dispensed through the spray hose. [CA] Repair faucets and maintain plumbing of facility in good repair.

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: Observed employees' personal items and beverages stored on shelf directly above food preparation areas. [CA] Employee's personal items shall be stored in designated area or below food.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Rice noodles	Prep table	62.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Hot water	Three compartment sink - warewashing area	120.00 Fahrenheit	
Hot water	Handwash sink - kitchen	100.00 Fahrenheit	
Raw fish	Insert cooler at prep station	40.00 Fahrenheit	
Chlorine sanitizer	Sanitizer buckets	0.00 PPM	
Pork dumplings	Cooked	185.00 Fahrenheit	
Raw beef	Insert cooler at prep station	41.00 Fahrenheit	
Raw shrimp	Insert cooler at prep station	40.00 Fahrenheit	
Shrimp dumpling	Reach-in cooler across from steamer	37.00 Fahrenheit	
Cooked shrimp	Insert cooler at prep station	40.00 Fahrenheit	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
Abalone	Reach-in cooler across from cook line	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Ducks	Prep sink	41.00 Fahrenheit	
Raw duck	Active prep	53.00 Fahrenheit	Per employee, duck was taken out of reach-in cooler at 10 am.
Tofu	Insert cooler at prep station	41.00 Fahrenheit	
Hot water	Handwash sink - employee restroom	100.00 Fahrenheit	
Bean sprouts	By walk-in cooler	50.00 Fahrenheit	
Liquid eggs	Cook line	41.00 Fahrenheit	
Raw chicken	Reach-in cooler across from cook line	39.00 Fahrenheit	
Shrimp dumpling	Cooked	150.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
egg noodles	Prep table	65.00 Fahrenheit	
Chicken feet	Reach-in cooler across from steamer	38.00 Fahrenheit	
Pork dumplings	Reach-in cooler across from steamer	38.00 Fahrenheit	
Beef balls	Reach-in cooler across from steamer	40.00 Fahrenheit	
Tofu	Reach-in cooler across from cook line	41.00 Fahrenheit	
Minced shrimp	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Discussed with operator the use of approved equipment/utensils and the proper storage and use of utensils (i.e scoops in bulk containers)

Joint inspection with Kathy Vo.

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 **11/20/2024**. 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.

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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: Esmond Su
Manager

Signed On: November 06, 2024