

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0278269 - DX BRAISED CHICKEN RICE		Site Address 20803 STEVENS CREEK BL 110, CUPERTINO, CA 9	Inspection Date 09/13/2024
Program PR0420415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name Q & H CUPERTINO LLC	Inspection Time 17:40 - 18:10
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By QING HE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/13/2024

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

**Inspector Observations: Lack of paper towel at hand wash sink next to burners.
 Hand wash sink behind prep table with rice warmer is blocked with utensils.
 Hand wash sink near janitorial sink is blocked with mop buckets and lacks paper towels.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
 Provide single use paper towels in dispensers at all times.**

[COS] PIC restocked paper towels and made hand wash sink easily accessible for use.

Cited On: 09/13/2024

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

**Inspector Observations: Measured boiled noodles at 71F in container on prep table. Per PIC, it was cooked 30 min ago.
 Measured pork intestines at 63F stored next to noodles. Per PIC, it was taken out of refrigerator 30 min ago.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.
 [SA] PIC marked the noodles and pork for TPHC. TPHC form provided.**

**Measured cooked pork at 44F in under counter refrigerator, per PIC, it was taken out for use.
 [CA] PHFs shall be held at 41°F or below or at 135°F or above.**

Cited On: 09/13/2024

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: Observed employee washing dishes without sanitizing step. Sanitizer dispenser at the three compartment sink is connect to detergent.
 [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] Discussed with PIC on proper warewashing steps. PIC started sanitizing dishes with chlorine.**

Cited On: 09/13/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Observed a floor sink filled with waste water next to janitorial sink. did not observe any waste pipes leading to the floor sink. When water is turned on in from janitorial sink, it is clogging the floor sink and water is coming out if the floor sink on to the floor.
 [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

Minor Violations

N/A

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Measured Observations

N/A

Overall Comments:

On site for follow up inspection.

Per PIC, there was sand trapped in the waste pipe and plumber has unclogged the floor sink next to janitorial sink

Janitorial sink water faucet was turned on for more than one minute in both janitorial sink and floor sink. No wastewater overflow observed.

This is a charged inspection. Invoice will be billed to the facility.

Facility is ok to reopen.

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 **9/27/2024**. 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: QING HE
PIC
Signed On: September 13, 2024