

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 FA0298846 - SHIHLIN STREET SNACKS		Site Address 10445 S DE ANZA BL 102, CUPERTINO, CA 95014		Inspection Date 06/25/2024	
Program PR0439161 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name QUALITEA INC		Inspection Time 13:30 - 15:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By MUI MUI	FSC	

Placard Color & Score
YELLOW
73

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						N
K02 Communicable disease; reporting/restriction/exclusion	X						
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						N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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						N
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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

Inspector Observations: *The only handwash sink located inside the back kitchen was obstructed with equipment stored in the basin of the sink and not readily accessible. [CA] When operating, all handwash sinks shall be unobstructed and easily accessible to allow employees to properly wash their hands as required. [COS] Employee removed items obstructing the handwash sink.*

Follow-up By
06/27/2024

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

Inspector Observations: *Potentially hazardous foods were measured at improper cold holding temperatures. Raw chicken on ice by the deep fryer is measured at 48F-52F. Raw shell eggs on the prep table is measured at 85F. Oysters inside reach-in cooler is measured at 54F - 70F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee, the raw chicken was taken out within the last 2 hours; employees created a proper ice bath for the chicken. The raw shell eggs and oysters were out for more than 2 hours and voluntarily discarded by employee.*

Follow-up By
06/27/2024

Minor violation:

The following potentially hazardous foods was measured at improper cold holding temperature inside the reach-in cooler located behind the front counter. Tofu (49F) and raw shrimp (47F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated the items into the food prep unit.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Facility uses Time as a Public Health Control for hot foods located behind the front counter but written procedures are not available. [CA] Provide written procedures and time marking for potentially hazardous foods utilizing time as a public health control (TPHC).*

TPHC handout provided to PIC.

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: *1) Raw foods items (raw chicken, raw shrimp) observed stored above ready-to-eat foods (vegetables, mushrooms, tofu). [CA] Properly store raw food items separate or below ready-to-eat foods to prevent cross contamination.*

2) Opened container of cooked chicken observed stored on drain board of three compartment sink where employee was actively warewashing. [CA] Food shall be stored or handled at a location that clean and is protected from cross contamination. [COS] No contamination observed and employee relocated the chicken.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Multiple spray bottles used in the back kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chemical test strip to measure sanitizer not readily available. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Reach-in cooler located behind the front counter had an ambient temperature measured at 59F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	
Fish ball	Reach-in cooler	35.00 Fahrenheit	
Raw chicken	Ice	52.00 Fahrenheit	
Raw shell eggs	Prep table	85.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw chicken	Upright reach-in cooler	38.00 Fahrenheit	
Oysters	Reach-in cooler	70.00 Fahrenheit	
Milk	Glass door reach-in cooler	41.00 Fahrenheit	
Ambient	Reach-in cooler	59.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shrimp	Reach-in cooler	47.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tofu	Reach-in cooler	49.00 Fahrenheit	

Overall Comments:

First routine inspection.

Demonstrated to operators how to prepare an ice bath for potentially hazardous foods.

Discussed and provided handout for TPHC and proper refrigeration storage.

Discussed proper thawing methods for potentially hazardous foods.

****Facility started operating on 6/20/24. Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.****

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 **7/9/2024**. 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: Kaitlyn
Owner

Signed On: June 25, 2024