

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 FA0205433 - CHEFUS-CA	Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129	Inspection Date 10/30/2025
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHEFUS INC	Inspection Time 14:00 - 14:50
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By XIAO WANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/27/2025

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

Compliance of this violation has been verified on: 10/30/2025

Cited On: 10/27/2025

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

This violation found not in compliance on 10/30/2025. See details below.

Cited On: 10/27/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 10/30/2025

Cited On: 10/27/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 10/30/2025. See details below.

Minor Violations

Cited On: 10/27/2025

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

This violation found not in compliance on 10/30/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to multiple major violations including

K06M - Inadequate handwash facilities

- Observed handwash station in the kitchen area is accessible, provides hot water for handwashing, with hand soap and paper towels in their respective dispensers.

K14M - Improper cleaning and sanitizing of utensils and equipment

- Observed chlorine sanitizer setup in the sanitizing compartment of the 3 compartment sink. Measured chlorine sanitizer at 100 PPM.

K15M - Unapproved source

- No unapproved source for food items noted during time of inspection.

- Discussed with operator and operator stated "duck blood has been removed from the menu and is no longer offered."

OFFICIAL INSPECTION REPORT

Facility FA0205433 - CHEFUS-CA	Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129	Inspection Date 10/30/2025
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHEFUS INC	Inspection Time 14:00 - 14:50

The following MAJOR violation has not been corrected:

K07M and K35 - Improper holding temperatures and equipment not in good repair

- Observed potentially hazardous foods placed in an ice bath with ice added to each container to maintain proper holding temperatures
- Measured potentially hazardous foods below 41F. Continue to maintain potentially hazardous foods at 41F and below.
- 6 door prep unit was not repaired and is currently in the process of repair. A follow-up inspection may occur to verify completed repairs.

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 **11/13/2025**. 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.

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: XIAO WANG
MANAGER
Signed On: October 30, 2025