

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 FA0210058 - MANDARIN GOURMET		Site Address 5560 SANTA TERESA BL, SAN JOSE, CA 95123		Inspection Date 01/08/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 49 </div>		
Program PR0302510 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LIU CHENG INC		Inspection Time 11:20 - 13:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By SCOTT				FSC Lichin Cheng 05/21/2024

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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		X			
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		X			
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee rinsing/handling dirty dishes and then handle sanitized food equipment without washing hands. [CA] Ensure that hands are properly cleaned after handling dirty dishes and before touching sanitized equipment to prevent contamination. [COS] Employee washed hands.*

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

Inspector Observations: *Paper towels were not provided at the only handwash sink in back preparation area. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] PIC replaced paper towels in dispenser.*

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

Inspector Observations: *Noodles and rice cooked several hours prior to temperature measurement were 50F and 89F respectively. Per PIC, they are left out during the lunch period and then placed back into the refrigeration units after the rush. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Noodles and rice shall be discarded at the end of lunch service. Discussed TPHC with PIC. If TPHC to be used, PIC must complete written procedures prior to follow up inspection.*

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 mold like substance on interior panel of ice machine in contact with ice and water. [CA] Clean and sanitize ice machine, maintain in good condition. [COS] PIC discarded ice, cleaned and sanitized ice machine.*

Minor - Observed mold like substance on the interior side of the soda nozzle. [CA] Clean and sanitize soda nozzle and maintain in good condition.

Minor Violations

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

Inspector Observations: *Observed employee eating bowl of fried rice in kitchen. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

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: *Observed raw chicken stored next to cooked chicken in walk in fridge. Also observed raw chicken stored above prepared green beans. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *Observed open bulk bags of food in back storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *1. Observed heavy accumulation of food debris/grime on shelves in walk in fridge. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

2. Observed mold like substances inside reach in refrigerator. [CA] Clean and sanitize reach in refrigerator and maintain in good condition.

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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: *Gasket on reach in fridge is broken. [CA] Repair/replace gasket on reach in fridge.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1. Observed bowls used as scoops in bulk storage containers (rice), also observed scoop handle in contact with sugar in bulk storage containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

2. Observed buckets that were originally purchased with soy sauce inside reused to store raw meats and other food items. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed gaps in ventilation in both cooking areas. Also observed grease drips forming in between the hoods. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters. Ensure that grease is cleaned from hoods to prevent contamination.*

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

Inspector Observations: *Observed wiping cloths stored on counters throughout facility. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *1. Observed employee drinks without lids stored on food preparation surfaces. [CA] Ensure that employee drinks have a lid and straw and area stored away from food preparation surfaces to prevent contamination.*

2. Observed a pack of cigarettes and cell phone stored on food equipment. [CA] No person shall store personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried eggplant	On counter	55.00 Fahrenheit	
Fried cauliflower	Reach in fridge	51.00 Fahrenheit	Cooling
Raw beef	Reach in fridge	41.00 Fahrenheit	
Raw chicken	Walk in fridge	38.00 Fahrenheit	
Raw pooled eggs	Under counter reach in	38.00 Fahrenheit	
Noodles	On counter	50.00 Fahrenheit	
Raw chicken	Cold holding insert	39.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Hot water	Three comp sink	120.00 Fahrenheit	
Fried rice	On counter	89.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Raw chicken	Walk in fridge	39.00 Fahrenheit	
Tofu	Reach in fridge	36.00 Fahrenheit	

Overall Comments:

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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 **1/22/2024**. 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: Scott Lin
Owner
Signed On: January 08, 2024