

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 FA0266446 - NEW JADE CHINA		Site Address 5522 MONTEREY RD, SAN JOSE, CA 95138		Inspection Date 03/13/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0393388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZI YI, INC		Inspection Time 12:30 - 13:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By YUZHEN LIN				FSC Deng W Zheng 01/13/2029

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		
K06	Adequate handwash facilities supplied, accessible	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						
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		
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0266446 - NEW JADE CHINA	Site Address 5522 MONTEREY RD, SAN JOSE, CA 95138	Inspection Date 03/13/2025
Program PR0393388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ZI YI, INC	Inspection Time 12:30 - 13:30
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: *Shrimp on counter measured 60F, pork on counter measured 55F and fried chicken in hot holding measured 109F. Per PIC, all items had been removed from temperature control 30 minutes prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Items were placed back into refrigeration to cool back down.*

Minor Violations

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. Observed trays of frozen food in the walk in freezer that were not covered. [CA] Cover food in freezer to prevent contamination.*

2. Observed raw chicken and pork stored next to squash in walk in fridge. [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.

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 single use items (i.e. vinegar bottles) reused to store other food items. Also observed grocery bags to store food in walk in fridge. [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.*

2. Observed handles of scoops in contact with bulk food items. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

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

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	On counter	55.00 Fahrenheit	
Chow mein	Hot holding	143.00 Fahrenheit	
Beef	Under counter reach in	122.00 Fahrenheit	Cooling appropriately
Raw chicken	Walk in fridge	40.00 Fahrenheit	
Fried chicken	Cold holding insert	41.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Rice	Hot holding	153.00 Fahrenheit	
Fried shrimp	Cold holding insert	41.00 Fahrenheit	
Fried chicken	Hot holding	109.00 Fahrenheit	
Noodles	Walk in fridge	40.00 Fahrenheit	
Beef	Walk in fridge	47.00 Fahrenheit	Cooling from preparation
Fried chicken	Fryer	200.00 Fahrenheit	
Tofu	Cold holding insert	40.00 Fahrenheit	
Chlorine	Sanitizing bucket	100.00 PPM	
Rice	Cooling on counter	159.00 Fahrenheit	
Shrimp	On counter	60.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0266446 - NEW JADE CHINA	Site Address 5522 MONTEREY RD, SAN JOSE, CA 95138	Inspection Date 03/13/2025
Program PR0393388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ZI YI, INC	Inspection Time 12:30 - 13:30

Overall Comments:

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 **3/27/2025**. 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: Yuzhen Lin
Owner

Signed On: March 13, 2025