

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 FA0302962 - SHIHLIN TAIWAN STREET SNACKS		Site Address 1477 BERRYESSA RD 30, SAN JOSE, CA 95133		Inspection Date 08/05/2025		Placard Color & Score GREEN 74		
Program PR0445239 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAYVIEW FOOD LLC		Inspection Time 12:00 - 13:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ANDY				FSC Hua Qu 2/6/2027

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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
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						S
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	X	
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		
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

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

Inspector Observations:

1. Braised egg and tofu soup measured 107F in a pot on the stove. Per the PIC, it had been cooked less than 2 hours prior.

2. Raw fish balls measured 62F in a a metal container on a counter across from the cook-line. Per the PIC, an employee took the fish balls out 20 minutes prior to start cooking them.

3. Three raw shell eggs measured 75F in a tub on the lower level of a counter across from the cook-line. Per the PIC, an employee took the eggs out 20 minutes prior to start cooking them.

4. Raw chicken in an improper ice bath measured 62F on a counter across from the cook-line.

[CA] Potentially hazardous food shall be held at or below 41F (for cold holding) OR at or above 135F (for hot holding).

[COS] PIC turned up fire underneath the braised egg and tofu soup. Raw fish balls, raw shell eggs, and raw chicken relocated to nearby upright cooler.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

All employees lack food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink in the kitchen observed to be partially obstructed with a stack of boxes of recently delivered meat.

[CA] Hand wash sinks shall remain unobstructed and available for use at all times that the facility is in operation.

[COS] PIC removed obstruction.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Eggs cooked 2 hours prior (per PIC) observed to be cooling in a layer greater than 6 inches deep, and measured 65F in the upright cooler to the right of the cook-line.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

10+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Keep doors closed to prevent the intrusion of pests/vermin.

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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:

Raw shell eggs observed to be stored over vegetables in the upright cooler to the right of the cook-line.

[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.

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:

Facility lacked chlorine test strips for testing the applicable sanitizer concentration when sanitizing dishes in the three compartment sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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. Clean utensils (knives, etc.) stored on a wooden knife-holder directly above the 3 compartment sink.

[CA] Discontinue the storage of clean utensils directly above the 3 compartment sink where they may be exposed to splash contamination.

2. Dirty strainers observed hanging on a rack directly over the 3 compartment sink. PIC states that strainers have already been washed/sanitized, but that debris tends to build up because they use them to strain oil.

[CA] Replace strainers/equipment when they become too soiled to be properly cleaned.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	prep cooler to the left of cook-line	41.00 Fahrenheit	
raw shrimp	upright cooler	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
miso sauce	upright drink/sauce unit in front area	41.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
fried chicken (final cook temp)	fryer	170.00 Fahrenheit	
warm water	hand sink in kitchen	100.00 Fahrenheit	
warm water	hand sink in front prep area	100.00 Fahrenheit	
frozen fish balls	upright freezer	8.00 Fahrenheit	
tofu	upright cooler	38.00 Fahrenheit	
milk	prep unit in front area (lower)	41.00 Fahrenheit	

Overall Comments:

Notes:

- Facility is properly following all written TPHC procedures for cooked vegetables and for boba pearls. All items labeled with time-marking stickers and TPHC procedures were available for review.

Joint inspection with Aziz Hussain.

Report written by Maverick.

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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 **8/19/2025**. 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: hua qu
owner
Signed On: August 05, 2025