

**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**

<b>Facility</b> FA0278269 - DX BRAISED CHICKEN RICE		<b>Site Address</b> 20803 STEVENS CREEK BL 110, CUPERTINO, CA 9		<b>Inspection Date</b> 09/13/2024		<b>Placard Color &amp; Score</b>  <span style="font-size: 2em; color: red;"><b>RED</b></span>  <span style="font-size: 3em;"><b>56</b></span>
<b>Program</b> PR0420415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> Q & H CUPERTINO LLC		<b>Inspection Time</b> 12:20 - 14:55	
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> QING HE	<b>FSC QING HE</b> 5/18/2028			

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		X			N
K07 Proper hot and cold holding temperatures		X		X			N
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			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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		

# OFFICIAL INSPECTION REPORT

Facility FA0278269 - DX BRAISED CHICKEN RICE	Site Address 20803 STEVENS CREEK BL 110, CUPERTINO, CA 95014	Inspection Date 09/13/2024
Program PR0420415 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name Q & H CUPERTINO LLC	Inspection Time 12:20 - 14:55
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: Lack of paper towel at hand wash sink next to burners.**

**Hand wash sink behind prep table with rice warmer is blocked with utensils.**

**Hand wash sink near janitorial sink is blocked with mop buckets and lacks paper towels.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**Provide single use paper towels in dispensers at all times.**

**[COS] PIC restocked paper towels and made hand wash sink easily accessible for use.**

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

**Inspector Observations: Measured boiled noodles at 71F in container on prep table. Per PIC, it was cooked 30 min ago.**

**Measured pork intestines at 63F stored next to noodles. Per PIC, it was taken out of refrigerator 30 min ago.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] PIC marked the noodles and pork for TPHC. TPHC form provided.**

**Measured cooked pork at 44F in under counter refrigerator, per PIC, it was taken out for use.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

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 employee washing dishes without sanitizing step. Sanitizer dispenser at the three compartment sink is connect to detergent.**

**[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried.**

**Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

**[COS] Discussed with PIC on proper warewashing steps. PIC started sanitizing dishes with chlorine.**

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Observed a floor sink filled with waste water next to janitorial sink. did not observe any waste pipes leading to the floor sink. When water is turned on in from janitorial sink, it is clogging the floor sink and water is coming out if the floor sink on to the floor.**

**[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

### Minor Violations

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

**Inspector Observations: Lack of food handler cards for employees in the facility.**

**[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.**

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

**Inspector Observations: Chicken is cooling in covered tray in walk in cooler.**

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

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)

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**Inspector Observations: Raw eggs stored above ready to eat food items in walk in cooler.**  
**[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: Lack of chlorine test strips in the facility.**  
**[CA] Provide chlorine test strips.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Lack of thermometers in refrigerator units and walk in coolers.**  
**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Pork	Single door freezer	23.00 Fahrenheit	
Chicken	Walk in cooler	70.00 Fahrenheit	cooling
Rice	Warmer	135.00 Fahrenheit	
Cooked mushroom	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Soup	Prep table	140.00 Fahrenheit	
Cooked pork	Under counter refrigerator	44.00 Fahrenheit	

## Overall Comments:

**Facility is hereby closed due to waste waster overflow.**  
**Facility cannot re-open and must remain closed until the corrective actions directed in K23 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Non- business hour inspections will be at a charge and upon inspector availability.**

**Contact inspector Sukhreet Kaur at (669) 308-0526 to schedule a reinspection.**

## **CLOSURE / PERMIT SUSPENSION NOTICE**

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 **9/27/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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**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



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**Received By:** QING HE  
PIC

**Signed On:** September 13, 2024