

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 FA0210343 - GRAND DYNASTY RESTAURANT		Site Address 6164 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 12/17/2025	
Program PR0305126 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GRAND DYNASTY INC		Inspection Time 11:00 - 13:10
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ESMOND SU	FSC Esmond Su 3/21/28		

Placard Color & Score

YELLOW

63

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			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			S
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				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		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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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: Rice in the warmer was measured at 78F. Per employee, the rice were left in the warmer overnight. [CA] Potentially hazardous foods shall either be hot holding at or above 135F; or cold holding at or below 41F.

Follow-up By
12/22/2025

[COS] Employee discarded the rice into the trash.

Minor violation:

Bean sprouts left out by the walk-in cooler was measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee relocated food into the walk-in cooler.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1) Hot water was not available at the handwash sink located near prep area with ice machine. The hot water valve for the sink was shut off.

Follow-up By
12/22/2025

[CA] Handwash sinks shall be able to provide warm water measured at 100F.

[COS] Employee turned on the hot water valve and hot water was measured at 100F.

2) Hot water was not available at the three compartment sink. The hot water valve for the sink was shut off.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Employee turned on the hot water valve and water was measured at 120F.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Improper and lack of handwashing observed.

- Employee at cook line by wok station was observed touching their nose and hair and did not wash their hands.

- Employee at cook line near steamer was seen rinsing their hands in a bowl of water on the ground.

[CA] Employees shall properly wash their hands at a designated handwash sink with warm water, soap, and single-use paper towels as required.

[COS] Employees were stopped and asked to properly wash their hands before contaminating food or food contact surfaces.

K14 - 3 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: Black mold-like substance observed on the inside panels of the ice machine located in the kitchen by the food preparation area. [CA] Frequently clean and sanitize the inside panels of the ice machine or as needed.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags are not maintained in chronological order correlated to the date of date the shellstock are sold or served.[CA] Shellstock tags shall be maintained in chronological order correlated to the date of the date the shellstock are sold or served.

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: Inside the walk-in cooler, observed raw meats stored above vegetables. [CA] Properly store raw meats separate or below ready-to-eat foods such as vegetables to prevent cross-contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: Spray bottles stored in the kitchen food preparation areas are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: Filter is missing from a section of the ventilation hood located above the steamers. [CA] Hood filters shall be properly installed when the ventilation hood is in use during cooking.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Handles for hot water are missing from faucets located at the three compartment sink. Only way to access hot water is through use of the spray hose. [CA] Repair missing handles to allow hot water to be dispensed from the faucets. Maintain plumbing in good repair.

Follow-up By
12/22/2025

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: Employee's personal items observed stored above food preparation area and on top of food inside the upright reach-in freezer. [CA] Employee's personal items shall be stored in designated location that is separate or below food preparation areas and food used/served at the facility.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor tiles near the dishwasher are damaged allowing water to accumulate. [CA] Floors shall be maintain in good repair where it is smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Beans	Reach-in cooler by steamer	36.00 Fahrenheit	
Raw chicken	Drop in cooler at prep station	37.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	Measured after COS
Pork dumplings	Reach-in cooler by steamer	35.00 Fahrenheit	
Pork	Walk-in cooler	33.00 Fahrenheit	
Tofu	Reach-in cooler by steamer	38.00 Fahrenheit	
Roast pork	Walk-in cooler near warewashing	38.00 Fahrenheit	
Fish	Walk-in cooler	36.00 Fahrenheit	
Bean sprouts	By walk-in cooler	46.00 Fahrenheit	
Rice noodles	Walk-in cooler	40.00 Fahrenheit	
Beef	Reach-in cooler by steamer	35.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	50.00 PPM	
pork dumplings	Walk-in cooler near warewashing	39.00 Fahrenheit	
raw beef	Walk-in cooler near warewashing	39.00 Fahrenheit	
Sprare ribs	Cooked	162.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Shrimp	Drop in cooler at prep station	38.00 Fahrenheit	
Raw beef	Drop in cooler at prep station	37.00 Fahrenheit	
egg rolls	Reach-in cooler by steamer	35.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Duck	Walk-in cooler near warewashing	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	Measured after COS
Scallops	Drop in cooler at prep station	35.00 Fahrenheit	
Raw pork	Reach-in cooler by wok station	38.00 Fahrenheit	
Tofu	Walk-in cooler	34.00 Fahrenheit	
shrimp dumplings	Reach-in cooler by steamer	36.00 Fahrenheit	
Hot water	Two compartment prep sink	120.00 Fahrenheit	
Rice	Warmer	78.00 Fahrenheit	

Overall Comments:

Employee provided three most recent pest control service reports dated, 11/18/25, 11/28/25, and 12/4/25. Latest service report

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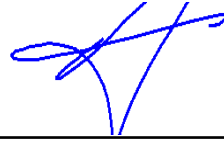
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from December notes that cockroach activity was previously observed in the kitchen / food preparation area, but no new activity at time of service and treatment was still conducted. No evidence or signs of vermin or rodent activity was observed at time of routine inspection.

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 **12/31/2025**. 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: Esmond
Manager
Signed On: December 17, 2025