

# 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 FA0260568 - CHEESE CUPS	Site Address 3005 SILVER CREEK RD 152, SAN JOSE, CA 95121	Inspection Date 07/29/2022
Program PR0381936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CAO, HIEN	Inspection Time 09:40 - 10:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HIEN

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/28/2022

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

**Compliance of this violation has been verified on: 07/29/2022**

Cited On: 07/28/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 07/29/2022. See details below.**

Cited On: 07/29/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Cockroach activity observed in the following areas:**

- Live adult observed in-between ice machine electrical plug and electrical outlet in the back kitchen.
- Live adult observed in crevice of the L-bracket and makeshift wooden shelf above the left basin of the three-compartment sink.
- Dying juvenile observed on wall below three-compartment sink.
- Dying adult observed crawling up the wall above the hand wash sink in the kitchen.
- Two adult and one nymph observed inside and around hole of stainless steel wall where the waste drain pipe of the hand wash sink in the kitchen goes into the wall.
- One adult cockroach observed on the lip on the underside of each food preparation table across from the cook line.

Facility was treated by pest control company on 7/28/2022.

[CA] The premises of each food facility shall be kept free of vermin.

- Continue to clean deep clean facility of food sources for vermin.
- Remove items that attract the harboring of vermin - wooden planks, cardboard boxes.
- Seal all holes, gaps, cracks, and crevices to prevent entry and harboring of vermin.

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

- On-site for follow-up inspection after facility was closed due to vermin during a routine inspection conducted on 7/28/2022.
- Facility is to remain closed until evidence of a vermin infestation has been abated.
- Subsequent follow-up inspections will be charged at \$219 per hour, minimum one hour during normal business hours, and \$493 per hour, minimum one hour, during non-business hours, and upon inspector availability.

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## 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 **8/12/2022**. 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.

### 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:** Hien  
Owner

**Signed On:** July 29, 2022