

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 05/11/2021 | |
| Program PR0381936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name CAO, HIEN | | Inspection Time 12:00 - 13:00 |
| Inspected By LAWRENCE DODSON | Inspection Type ROUTINE INSPECTION | Consent By HIEN CAO | FSC Hien Cao 12/02/2022 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 74 |

| 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 | | | | | | | S |
| K03 No discharge from eyes, nose, mouth | | | | | X | | S |
| 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 | | | | | | | |
| K14 Food contact surfaces clean, sanitized | | | | | X | | |
| K15 Food obtained from approved source | | | | | | | |
| K16 Compliance with shell stock tags, condition, display | | | | | X | | |
| K17 Compliance with Gulf Oyster Regulations | | | | | X | | |
| K18 Compliance with variance/ROP/HACCP Plan | | | | | | | |
| K19 Consumer advisory for raw or undercooked foods | | | | | | | |
| K20 Licensed health care facilities/schools: prohibited foods not being offered | | | | | | | |
| K21 Hot and cold water available | | | | | | | |
| K22 Sewage and wastewater properly disposed | | | | | | | |
| 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 | X | |
| 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 | X | |
| K36 Equipment, utensils, linens: Proper storage and use | | |
| 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 | 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: Various PHF held in the preparation refrigerator, measured >41F, <135F, <2hrs.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] PHF food held for less than 2 hrs in preparation refrigerator, moved to walk-in refrigerator.**

Minor Violations

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

**Inspector Observations: Container found stored in basin of hand wash sink.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

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

Inspector Observations: Dead American cockroach found on the floor in front of the 3 compartment sink. [CA] Clean and sanitize area of dead cockroaches or old droppings.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen chicken found thawing in standing water. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: Food preparation observed in active warewash sink. [CA] Food preparation shall only occur in approved areas.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of preparation refrigerator measured at 55F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Do not use refrigerator until its repaired/replaced.

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

**Inspector Observations: Wet/used wiping towels found stored on countertops.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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:
Wet/used mops stored directly in the mop sink. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

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

Inspector Observations: Wall above 3 compartment sink is soiled. [CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------------|--------------------------|-------------------|----------|
| preparation refrigerator | service area | 55.00 Fahrenheit | |
| sliced tomatoes | preparation refrigerator | 60.00 Fahrenheit | |
| cooked eggs | preparation refrigerator | 79.00 Fahrenheit | |
| sliced sausage | preparation refrigerator | 55.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| pate | preparation refrigerator | 51.00 Fahrenheit | |
| hot water | hand wash sink | 100.00 Fahrenheit | |

Overall Comments:

Official inspection report emailed to hienc18@yahoo.com

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 **5/25/2021**. 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:

Signed On: May 12, 2021