

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 FA0256498 - CHEF Z'S		Site Address 1600 S DE ANZA BL 30, SAN JOSE, CA 95129		Inspection Date 05/06/2025		Placard Color & Score GREEN 61		
Program PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZHENG, WENHAI		Inspection Time 11:40 - 13:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By WENHAI ZHENG				FSC Not Available

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						S
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				N
K06	Adequate handwash facilities supplied, accessible			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	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	X			
K14	Food contact surfaces clean, sanitized			X				
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0256498 - CHEF Z'S		Site Address 1600 S DE ANZA BL 30, SAN JOSE, CA 95129	Inspection Date 05/06/2025
Program PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZHENG, WENHAI	Inspection Time 11:40 - 13:50
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: *In the kitchen area, measured a container of marinated beef at 62F. Per operator, marinated beef has been stored outside of refrigeration for 20 minutes after preparation. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator moved container of marinated beef into refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate expired. Employee food handler cards unavailable for review. [CA] Ensure all employees that handle food are trained and obtain valid food handler cards. At least one food safety manager's certificate shall be obtained and posted on-site for review.*

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

Inspector Observations: *Observed employees attempt to move from cleaning to food preparation without removing gloves and washing hands. [CA] Employees shall wash hands at the handwash station with warm water, hand soap and paper towels when hands may have been contaminated and/or when switching between tasks. [COS] Employees instructed to removed soiled gloves and wash hands at the handwash station using warm water, hand soap, and paper towels.*

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

Inspector Observations: *In the kitchen area, observed a lack of paper towels at the handwash station. Observed nearby handwash station available that is fully stocked with hand soap and paper towels. [CA] Ensure paper towels are provided at the handwash station to allow for proper handwashing. [SA] Operator provided paper towels at the handwash station.*

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

Inspector Observations: *Observed employee store a covered container of sliced beef in the 2 door reach in refrigerator immediately after cooking. Measured container of cooked beef at 164F. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooked food shall not be cooled in refrigeration immediately after cooking. Cooling shall be facilitated using one or more of the following methods: in an ice bath; in shallow containers; by adding ice; separated into smaller portions; left uncovered; and/or using rapid cooling technology. [SA] Operator removed container of cooked sliced beef and placed into a shallow container to cool.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the kitchen area, at the 2 door prep unit, observed mold growth in containers of cut bell peppers and sliced chili. [CA] Moldy food shall be removed immediately from use. [COS] Operator discarded containers of cut bell peppers and sliced chili.*

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: *At the prep sink, observed operator attempt to place frozen pork ribs in the sink without cleaning and sanitizing sink. [CA] Ensure all food contact surfaces are maintained clean and properly sanitized to prevent contamination. [SA] Operator cleaned and sanitized the prep sink prior to use.*

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

OFFICIAL INSPECTION REPORT

Facility FA0256498 - CHEF Z'S	Site Address 1600 S DE ANZA BL 30, SAN JOSE, CA 95129	Inspection Date 05/06/2025
Program PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZHENG, WENHAI	Inspection Time 11:40 - 13:50

Inspector Observations: *Observed fruit flies in the facility. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the kitchen area, observed open bags of spices and dry food. [CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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: *Observed unapproved wooden shelving installed in the kitchen area, and the use of a wooden particle board to prop up the exterior right corner of the wok station. Observe cardboard used for storage of open bags of dry food. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard and wooden materials within the facility.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed pieces of cardboard stored in the facility storage areas. [CA] Ensure all refuse and recycling are removed from the facility to prevent harborage of vermin.*

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: *Observed excessive clutter and unorganized storage in the facility. [CA] Ensure facility is de-cluttered to prevent possible harborage of vermin.*

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

Inspector Observations: *Observed accumulation of food debris in the kitchen area below the cooking equipment, and accumulation of grease and dust on the walls towards the ceiling. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
raw pork	2 door reach in freezer	35.00 Fahrenheit	
marinated beef	counter-top	62.00 Fahrenheit	
cooked sliced beef	cookline/2 door reach in refrigerator	164.00 Fahrenheit	
sliced tofu	3 door prep unit	41.00 Fahrenheit	
tofu	2 door reach in refrigerator	40.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	39.00 Fahrenheit	
raw chicken	2 door reach in freezer	30.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
raw chicken	2 door reach in refrigerator	40.00 Fahrenheit	
raw pork	3 door prep unit	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	3 door prep unit	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0256498 - CHEF Z'S	Site Address 1600 S DE ANZA BL 30, SAN JOSE, CA 95129	Inspection Date 05/06/2025
Program PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZHENG, WENHAI	Inspection Time 11:40 - 13:50

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 **5/20/2025**. 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: WENHAI ZHENG
OWNER
Signed On: May 06, 2025