

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 FA0256186 - DUAN'S KITCHEN		Site Address 925 BLOSSOM HILL RD 1605, SAN JOSE, CA 95123		Inspection Date 08/21/2025		Placard Color & Score YELLOW 80		
Program PR0374100 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DUAN'S OAKRIDGE LLC		Inspection Time 10:45 - 12:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CHU				FSC Huiqun Lin 4/18/30

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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	X						
K14	Food contact surfaces clean, sanitized	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		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Only handwash sink located in the kitchen was obstructed by equipment stored in front of the sink and in the basin of the sink.

2) Lack of single-use paper towels in the dispenser for the only handwash sink located in the kitchen.

[CA] All handwash sinks shall be kept unobstructed, easily accessible, and able to provide warm water, soap, and single-use paper towels for employees to easily wash their hands when required.

[COS] Employee relocated obstructions and placed paper towels at the handwash sink.

Follow-up By
08/25/2025

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. Raw shell eggs by the cook line measured at 64F. Cooked shrimp in food prep unit insert measured at 55F. Noodles on ice measured at 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if hot holding shall be held at or above 135F.

[COS] The raw shell eggs was relocated into the reach-in cooler. The shrimp was discarded by employee. A proper ice bath was created to hold the noodles.

Follow-up By
08/25/2025

Minor Violations

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: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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

Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Noodles	On Ice	49.00 Fahrenheit	
Beef	Walk-in cooler	34.00 Fahrenheit	
Eggroll	Hot holding	137.00 Fahrenheit	
Beef	Hot holding	158.00 Fahrenheit	
Pork	Walk-in cooler	36.00 Fahrenheit	
Raw shell eggs	By cook line	64.00 Fahrenheit	
Raw shell eggs	Food prep unit	40.00 Fahrenheit	
Pork dumplings	Upright reach-in cooler	12.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Cooked	184.00 Fahrenheit	
Shrimp	Walk-in cooler	28.00 Fahrenheit	
Pork	Hot holding	164.00 Fahrenheit	
Shrimp	Food prep unit insert	55.00 Fahrenheit	
Raw beef	Food prep unit	22.00 Fahrenheit	

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Overall Comments:

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 9/4/2025. 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

Yenwen Chiu

Received By: Yenwen Chiu
Manager
Signed On: August 21, 2025