# **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 FA0200920 - SHANGHAI GARDEN RESTAURANT		Site Address 20956 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 10/25/2022
Program PR0303604 - FOOD PREP /	FOOD SVC OP 6-25 EMPLOYEES RC	3 - FP14	Owner Name CHANGLE LLC	Inspection Time 14:30 - 15:30
Inspected By	Inspection Type	Consent By		



#### **Comments and Observations**

### **Major Violations**

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

Inspector Observations: Lack of liquid hand cleanser at hand wash sink in food preparation area.[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Follow-up By 10/28/2022

K14 - 8 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: Mold-like buildup found inside ice machine in the service area.[CA] Maintain food contact surfaces clean and sanitized as required.

Follow-up By 10/28/2022

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

Inspector Observations: 6+ cockroaches of different generation were found in the kitchen near the hand wash sink. 10 + dead cockroaches found under equipment in dry storage room and in front service area. Old rodent droppings found on the floor of the dry storage room and on top of food packaging.[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Follow-up By 10/28/2022

### **Minor Violations**

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, 114256, 114256, 114256, 114257, 114257, 114259, 114259, 114259, 114259, 114279, 114282

Inspector Observations: Openings larger than 1/4" found in structure (dry storage room). Rub marks from vermin found on wall near opening in dry storage room.[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Follow-up By 10/28/2022

# **Performance-Based Inspection Questions**

N/A

### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement	Comments
sanitizer concentration	mechanical dishwashrer	50.00 PPM	
hot water	hand wash sink	100.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	

## **Overall Comments:**

\*Facility will remain closed at this time and will not reopen until a follow up inspection is conducted.

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow-up inspection.

\*If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.

Do not remove, cover-up, or relocated red placard. Failure to comply may result in enforcement actions.

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If a second follow-inspection is conducted, there will be a \$219/hr

charge at a minimum one-hour charge. Weekend/After hours charges

For after hour inspections (after 6pm Monday through Friday and on weekends) there will be a \$493 charge/hour.

Contact your district inspector at (408) 918-3438 for a follow up inspection.

# **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 <a href="https://doi.org/11/8/2022/">11/8/2022</a>. 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

Received By: li qin yuan

pic

Signed On: October 25, 2022