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



PROSOBORAL FOOD PREPIPOD SYC OP .0.6 EMPLOYEES RG.3. FP11	OFFICIAL INSPECTION REPORT								
Program Progra				05/09/2022					
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K47 Signs posted; last inspection report available	K47 Signs posted; last inspection report available								

R202 DAP1G0VTN Ver. 2.39.7 Page 1 of 3

OFFICIAL INSPECTION REPORT

Facility FA0206347 - KUSAN UYGHUR CUISINE	Site Address 1516 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 05/09/2022	
Program PR0306041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	Owner Name 3 - FP11 YOLDA INC	Inspection 12:40 -		
K48 Plan review				
K49 Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed paper towels stored outside of a dispenser within the restroom. [CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: Measured cooked pork at 120 F cooling within a large container at the cook line and cooked egg plant at 100 F cooling within covered sheet pans on a storage shelf. PIC stated that both items began cooling hour prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Cooked pork placed within shallow containers to allow for rapid cooling.

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: Observed the build-up of a mold like material on the interior upper panel of the ice machine. [CA] Clean and sanitize ice machine as needed to help prevent the build-up of mold like materials.

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

Inspector Observations: Observed lamb defrosting on the food preparation counter at room temperature. [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.

[COS] Lamb placed within the food preparation under running water.

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

Inspector Observations: Observed noodle boxes stored on the floor of the cook line. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Unapproved equipment: chicken cutting machine, noodle making machine, noodle boiler, onion slicer and egg plant slicer observed within the kitchen.

[CA] Remove unapproved equipment or provide specification sheets showing sanitation listing. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0206347 - KUSAN UYGHUR CUISINE	1516 N 4TH ST, SAN	JOSE, CA 95112	05/09/2022
Program		Owner Name	Inspection Time
PR0306041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	0 ED44	YOLDA INC	12:40 - 14:30

Inspector Observations: Observed the grill at the cook line to be protruding past the ventilation hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Observed soiled wiping cloths stored on the cutting boards at the preparation line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed toilet paper stored outside of a dispenser within the customer restrooms. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	<u>Comments</u>
hot water	3 comp sink	120.00 Fahrenheit	
raw chicken	open top prep fridge	39.00 Fahrenheit	
sauce	display fridge	40.00 Fahrenheit	
quail eggs	open top prep fridge	37.00 Fahrenheit	
cooked pork	pot at cook line	120.00 Fahrenheit	
bean sprouts	open top prep fridge	39.00 Fahrenheit	
cooked eggplant	preparation line	100.00 Fahrenheit	
rice	upright fridge	39.00 Fahrenheit	
soup	stove top	170.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
lamb	cook line	158.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
cream	upright fridge	40.00 Fahrenheit	

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 5/23/2022. 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.

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: Pulati Ocean

PIC

Signed On: May 09, 2022