

**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**

<b>Facility</b> FA0208147 - JADE CHINA CHINESE FOOD		<b>Site Address</b> 2524 BERRYESSA RD, SAN JOSE, CA 95132		<b>Inspection Date</b> 01/22/2025	
<b>Program</b> PR0301868 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> LIANG, KRYSTINE		<b>Inspection Time</b> 12:45 - 14:00
<b>Inspected By</b> YUEN IP	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MICHAEL	<b>FSC</b> Michael Liang 05/04/2027		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>79</b>

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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						N
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	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	X	
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

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

**Inspector Observations: Only hand wash station in kitchen is blocked. Hot and cold water for hand wash station were turned off.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Provide warm water for hand washing.**

**[COS] PIC turned back on hot and cold water and removed items in hand wash station.**

### Minor Violations

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: No chlorine detected from final rinse cycle for dishmachine.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[SA] PIC set up sanitizer sink measured at 100ppm.**

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

**Inspector Observations: Multiple buckets of soy sauce were stored on the floor near dishmachine area. Boxes of food stored on floor in walk-in freezer. A bucket of chicken soup was on the floor at cookline.**

**[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: Cardboard was used as liner on the floor in kitchen.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**3 compartment sink was used as food preparation sink. 3 compartment sink is directly plumbed.**

**[CA] Food preparation shall be conducted in food preparation sink where sinks are indirectly plumbed.**

**Dust built up on fan guard in walk-in fridge.**

**[CA] Clean and maintain**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Heavy accumulate debris on floor sinks throughout kitchen.**

**[CA] Clean and maintain.**

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: Mop is not hanged air dry. Missing mop rack.**

**[CA] Mop rack or other devices not made available to hang and store cleaning tools.**

**Supplements and phone were observed near steam table and dishmachine area.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

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

**Inspector Observations: Accumulate debris on the floor in walk-in freezer.**

**[CA] Clean and maintain floor.**

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## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked chicken	Steam table	177.00 Fahrenheit	
Eggs	Walk-in fridge	38.00 Fahrenheit	
Cooked pork	Steam table	146.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
White rice	Rice cooker	167.00 Fahrenheit	
Water	Hand wash sink kitchen	100.00 Fahrenheit	After turning on water
Chlorine	Dishmachine	0.00 PPM	test strip available
Bean sprouts	On the counter	48.00 Fahrenheit	Per PIC, just took out and ready to cook
Fried rice	on the wok	114.00 Fahrenheit	Per cook, in the process of reheating the rice.
Water	3 compartment sink	120.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Raw chicken	On the counter cutting	43.00 Fahrenheit	In the process of cutting
Chicken soup	In container on floor near cookline	60.00 Fahrenheit	Per PIC, was in the process of reheating
Wonton filling	On food preparation table	46.00 Fahrenheit	In the process of making wonton
Pork	Counter fridge	122.00 Fahrenheit	Cooling in counter fridge.

## Overall Comments:

***Upon arrival, observed food preparation in multiple areas but employees were relocating items in kitchen. Discussed with PIC about diligent food preparation. Ensure employee takes out food only when they are ready for food preparation.***

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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 **2/5/2025**. 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




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**Received By:** Michael Liang  
Owner

**Signed On:** January 22, 2025