

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 FA0205327 - CHEFUS CORPORATION		Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132		Inspection Date 02/21/2025		Placard Color & Score YELLOW 67		
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHEFUS INC		Inspection Time 11:50 - 13:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By YAO ZHAO				FSC

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						N
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			
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		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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
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	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: Repeated violation: There were no paper towel on the handwash sinks located in the preparation area and in the restrooms.

[CA] Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).

Follow-up By 02/21/2025

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: Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

Follow-up By 02/28/2025

Minor Violations

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

Inspector Observations: Repeated violation: Couple of the employees do not have food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

California approved Food Handler Card (FHC) class providers

All Directory Listing

(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org)

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Repeated violation: Many open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back inside the walk-in cooler and the kitchen's storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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: Couple of new hot holding unit and a meat slicer were observed back in the storage and preparation areas.

[CA]All equipment/utensils used in the facility must be NSF/ANSI approved or UL/ETL sanitation listed one, and plan and specification must be submitted to our office for approval before use. Remove the warmers and the slicer or submit plan and specification to our office for approval.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Repeated violation: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Some clean utensils were stored on unclean milk crate.

[CA] All clean and working utensils must be stored on an easily cleanable containers or surfaces.

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

Inspector Observations: Repeated violation: A counter-top round grill used in storage area was stored outside the exhaust hood.

[CA] 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). In addition to these, any equipment that produce oil, grease, steam, and heat must be stored under the exhaust hood, unless the equipment has got an exemption from this department. Contact this divisions Plan Check program for review and approval of equipment prior to installation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Repeated violation: There was no functional thermometer inside of the under-counter fridge.

[CA] To monitor the ambient air temperature of the units, please install a functional thermometer on all refrigeration units.

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

Inspector Observations: Repeated violation: Couple of ceiling panels are missing/damaged on the ceiling near and above the dining, restroom, the kitchen areas.

[CA] Repair or replace the damaged/missing ceiling panels immediately.

Excessive water accumulation was observed on the floor below dishwashing and working sinks.

[CA] Keep the floor areas neat, clean, and dry at all the time.

Food residue and slime buildup was observed on the floor and the floor sinks located below the storage shelf, preparation, and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Shell eggs	Walk-in cooler	35.00 Fahrenheit	
Dim sum	Walk-in cooler	34.00 Fahrenheit	
Beef and egg	Preparation table	39.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: Piekai Hou -06/20/2028

2. A follow-up inspection will be conducted on or after next week to verify that the required corrective actions have been implemented. Any additional follow-up inspection shall be conducted at a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability to the owner.

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3. Since most of the violations listed above are repeated violations. The owner may be called for office hearing to speak to my supervisor. The office may charge a hearing fee which may be determined later.

Failure to take corrective action within the specified time frame will result in further enforcement measures, which may include:

- Issuance of fines or penalties as authorized by city, county, and state regulations.
- Suspension or revocation of operating permits.
- Additional legal action as deemed necessary to protect public health and safety.

If you have questions regarding this notice, require clarification of the violations, or need guidance on achieving compliance, please contact the district inspector.

Thank you for your immediate attention to this matter. Compliance with health and safety standards is critical to maintaining public trust and ensuring the well-being of your customers.

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 **3/7/2025**. 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

Yao Zhao

Received By: Yao Zhao
Employee
Signed On: February 21, 2025