

**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> FA0210730 - GOLDEN HOUSE CHINESE RESTAURANT		<b>Site Address</b> 7108 SANTA TERESA BL, SAN JOSE, CA 95139	<b>Inspection Date</b> 12/03/2025
<b>Program</b> PR0302537 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> TIGER DRAGON SAN JOSE L	<b>Inspection Time</b> 10:15 - 11:00
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MEIHUA LIU	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/03/2025

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

**Compliance of this violation has been verified on: 12/03/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
beef	freezer	0.00 Fahrenheit	
hot water	2 comp sink	120.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	

**Overall Comments:**

*Follow-up inspection; floor sinks have been unclogged and wastewater drains properly. Facility ok to reopen.*

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 **12/17/2025**. 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

**Received By:** Meihua Liu  
 Manager  
**Signed On:** December 03, 2025