

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 FA0259047 - SHANGHAI NO.ONE		Site Address 19634 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/16/2025		Placard Color & Score GREEN 71		
Program PR0379449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BOILING FISH, INC.		Inspection Time 10:35 - 12:45			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ANNIE				FSC ANNIE ZHAO 02/21/2026

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			
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						S
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						S
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						S
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	X	
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	X	
K39	Thermometers provided, accurate		
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	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: Emptied hand soap in only hand wash sink in kitchen.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Employee provided hand soap.

Emptied paper towel in dispenser at women's restroom.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee restock paper towel

Minor Violations

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

Inspector Observations: Food handler card is not available to review at the time of inspection. PIC stated that employees were recently hired. Some employees were hired for 2 months.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee eating and drinking in food preparation area.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

An open bottle of "Pod Juice" Jewel Mint with 5.5% NIC observed on shelf on top of food prep table at the back of walk-in fridge.

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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Food items in walk fridge measured 45F-47F (see measure observation). Per PIC fridge was opened this morning and employee did not close door properly. Closed door and re-take measurement. Food cool down to 41F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Boxes of food were store inside walk-in freezer on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of debris on fan cover and condensation line in walk-in fridge.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: 2 compartment sink food prep sink was blocked with a counter. Employees were washing and food prep at 3 compartment sink. Unable to measure 2 compartment sink water temperature at the time of inspection.

[CA] A food preparation sink shall be provided in permanent food facilities for the washing, rinsing, soaking, thawing, or similar preparation of foods. Explained to PIC that food prep sink shall be accessible by next inspection.

Gasket is heavy damaged in reach-in freezer next to cookline. Debris built up on bottom shelf of reach-in freezer.

[CA] Repair or replace gasket

Heavy scratched cutting board observed in kitchen.

[CA] clean and sanitize cutting board. Resurface cutting board or replace if necessary.

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

Inspector Observations: Steam machine across walk-in fridge producing heavy steam that may cause walk-in fridge increase in temperature. Per PIC, steam machine was installed prior to ownership change.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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: Phone is found next to cutting board actively cutting celery.

[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 standing water observed on the floor at the back prep table.

[CA] Clean and maintain floor.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Cooked beef	Off from stove	170.00 Fahrenheit	
Cooked pork	Open top fridge	38.00 Fahrenheit	
Raw pork	Counter fridge in front	33.00 Fahrenheit	
Water	Hand wash sink front kitchen	100.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	test strip available.
Noodle	3 doors counter fridge with open top	34.00 Fahrenheit	
Rice	Rice cooker	138.00 Fahrenheit	
Cooked pork	Walk-in fridge	46.00 Fahrenheit	
Raw pork	Open top fridge	38.00 Fahrenheit	
Water	Hand wash sink back kitchen	100.00 Fahrenheit	
Water	3 compartment sink	140.00 Fahrenheit	
Raw fish	walk-in fridge	45.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Fried pork	Open top fridge	35.00 Fahrenheit	
Raw pork	Walk-in fridge	47.00 Fahrenheit	

Overall Comments:

Met with owner Annie. There is a change of INC. from Boiling Fish INC to CBI Kitchen INC.

Facility name is "SHANGHAI BUN DYNASTY"

Application form is received at the time of inspection.

Explained change of ownership process to owner.

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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 **1/30/2025**. 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: vivian chou
Manager
Signed On: January 16, 2025