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

Provestion Control and Contro								nspection Date <u>Placard Color 8</u> 03/24/2023				
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OFFICIAL INSPECTION REPORT

Facility FA0282187 - GONG CHA	Site Address 2200 EASTRIDGE LP 2000, SAN JOSE, CA 95122		Inspection Date 03/24/2023		
Program PR0423326 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	- FP10 Owner Name QUYEN BANH	Inspection T 10:20 - 1			
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

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

Inspector Observations: The employee preparing does not have a food safety certificate or a food handler card. The posted food handler card is expired for a different employee. [CA] Each person preparing is to have a food handler card.

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

Inspector Observations: Observed neither paper towel dispenser to be working properly. A bundle of paper towels were placed outside of the units. [CA] Provide paper towels in the dispensers. If unable to work properly please replace them.

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

Inspector Observations: Observed the floors soiled in some areas. [CA] Thoroughly clean the floors.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	<u>Comments</u>
water	dish sink	120.00 Fahrenheit	
cream	upright refrigerator	36.00 Fahrenheit	
milk	refrigerator	39.00 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 <u>4/7/2023</u>. 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	<u>l:</u>		
[CA]	Corrective Action		
[COS]	Corrected on Site		
[N]	Needs Improvement		
[NA]	Not Applicable		
[NO]	Not Observed	Received By:	
[PBI]	Performance-based Inspection		
[PHF]	Potentially Hazardous Food	Signed On:	March 24, 2023
[PIC]	Person in Charge	-	
[PPM]	Part per Million		
[S]	Satisfactory		
[SA]	Suitable Alternative		
[TPHC]	Time as a Public Health Control		