

**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> FA0208694 - YUMMY EXPRESS		<b>Site Address</b> 3095 MCKEE RD, SAN JOSE, CA 95127	<b>Inspection Date</b> 05/08/2023
<b>Program</b> PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> NATE LIMITED LIABILITY COI
<b>Inspected By</b> GLENCIJOY DAVID	<b>Inspection Type</b> LIMITED INSPECTION	<b>Inspection Time</b> 11:10 - 12:55	
		<b>Consent By</b> TAIYUAN SHI	

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

**Major Violations**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One live cockroach found on floor near water heater. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [COS] Cockroach was killed. Area will be cleaned and sanitized.**

**Minor Violations**

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

**Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.**

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: Hot water handle for prep sink leaks when turned on and has low water pressure. [CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations: Gaps in tiles in restroom. [CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
bean sprouts	two door cooler - right	41.00 Fahrenheit	
wonton wrap	white freezer	7.00 Fahrenheit	IR
hot water	prep sink	120.00 Fahrenheit	
chicken	prep cooler	41.00 Fahrenheit	
pooled eggs	prep cooler	41.00 Fahrenheit	
shrimp	prep cooler	41.00 Fahrenheit	
chicken	chest freezer	9.00 Fahrenheit	IR
hot water	three compartment sink	120.00 Fahrenheit	
rice	counter	68.00 Fahrenheit	prep
wontons	two door freezer	-1.00 Fahrenheit	IR
pork chop	two door cooler - left	41.00 Fahrenheit	

**Overall Comments:**

**New ownership has not taken over yet and plans to start operation in about 10 days.**

**OWNERSHIP CHANGE INFORMATION**

**NEW OWNER: WILLIAM BBQ INC**

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Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NATE LIMITED LIABILITY COMPANY	Inspection Time 11:10 - 12:55

**NEW FACILITY NAME: WILLIAM BBQ**

*The applicant has completed the change of ownership application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1227.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 06/01/2023 - 05/31/2024. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*Post permit in public view.*

*Structural Review inspection conducted on 05/08/2023.*

*Permit condition: Food preparation sink is conditionally approved without a drainboard. Approval will be revoked if sanitation issues are observed.*

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

*Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.*

*Old ownership removed one handwash sink in front service area. Facility will be required to reinstall handwash sink in front service area should operation require another handwash sink.*

*Water heater was changed from a 50 gal unit to a 40 gal until. Facility will be required to upgrade water heater if hot water generation for facility is an issue.*

*Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.*

*Facility is recommended to have professional pest control services.*

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 **5/22/2023**. 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:** TAIYUAN SHI  
Owner

**Signed On:** May 08, 2023