

# 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 FA0210730 - GOLDEN HOUSE CHINESE RESTAURANT		Site Address 7108 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 08/17/2022	
Program PR0302537 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHUNG, ANH A		Inspection Time 13:15 - 15:00
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By ANH PHUNG	FSC	

Placard Color & Score  
GREEN  
82

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						S
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						S
K07 Proper hot and cold holding temperatures		X		X			
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				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						
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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:**

**Observed bbq pork held on the island at room temperature. [corrective action] Keep bbq pork cold at 41F or below. [suitable alternative] Per owner, pork was removed from refrigerator at 10:30 AM today. Leftovers to be discarded at 2:30 PM.**

**Note: Recommend removing a non-PHF item from the prep unit to save space for the bbq pork.**

### Minor Violations

K14 - 3 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:**

**Chlorine sanitizer from the dishwasher measured at 25 ppm. [corrective action] Repair the dishwasher so that equipment and utensils can be sanitized with a final chlorine rinse of 50 ppm.**

Follow-up By  
08/23/2022

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**Observed rodent droppings on top of the dishwasher and at the rear entrance. [corrective action] Remove all rodent droppings and sanitize all contaminated surfaces. Monitor the kitchen for any rodent activity. If new droppings are observed, call pest control company for service immediately.**

Follow-up By  
08/23/2022

**This facility currently receives pest control service by Crane Pest Control. Last report dated 08/01/2022 was reviewed. Per report, facility was serviced for rodent control and did not indicate any issues with rodents. Sticky traps left in the kitchen by pest control technician were clear.**

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

**Inspector Observations:**

**Shelves across from the wok station were found to be very greasy. [corrective action] Remove all equipment from the shelves and thoroughly clean.**

Follow-up By  
08/23/2022

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

**Inspector Observations:**

**Observed heavy build up of flour and food residue on the shelves and floor in the dry storage room. [corrective action] Thoroughly clean this area.**

Follow-up By  
08/23/2022

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
hot water	2-compartment sink	122.00 Fahrenheit	
chlorine sanitizer	dishwasher	25.00 PPM	
shrimp	prep unit	41.00 Fahrenheit	
bbq pork	walk-in cooler	41.00 Fahrenheit	
scallop	prep unit	38.00 Fahrenheit	
Mogolian beef (cook temp)	from the wok	165.00 Fahrenheit	
potsticker	2-door reach-in freezer	13.00 Fahrenheit	
fried chicken wing	walk-in cooler	39.00 Fahrenheit	

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## Overall Comments:

Test for Food Safety Certificate was taken 07/09/2022. Owner has not received certificate yet.

New "Time as a Public Health Control" form e-mailed to owner. Please fill out and have ready for follow-up inspection on 08/23/2022.

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 8/31/2022. 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: Anh PHung  
Owner  
Signed On: August 17, 2022