

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 FA0252724 - NEW SAM KEE RESTAURANT		Site Address 1942 ABORN RD, SAN JOSE, CA 95121	Inspection Date 11/22/2022
Program PR0367906 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEW SAM KEE RESTAURANT	Inspection Time 10:00 - 11:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/17/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 11/22/2022

Cited On: 11/17/2022

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

Compliance of this violation has been verified on: 11/22/2022

Cited On: 11/22/2022

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, 114125(b), 114141

Inspector Observations: Mechanical dish machine in use failed to dispense any measurable sanitizer concentration. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications. [COS] PIC repaired dish machine. Solution measured at 50 PPM after COS.

Observed employee using wiping cloth to wipe surface of the food preparation refrigerator across the wok line, rinse wiping cloth at the food preparation sink, wipe the food contact surface of a food container, and then the hand washing basin before returning wiping cloth to the shelf above the food preparation refrigerator. [CA] Ensure all food contact surfaces are properly cleaned and sanitized. Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping cloths shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Cited On: 11/17/2022

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 11/22/2022

Minor Violations

Cited On: 11/22/2022

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

Inspector Observations: Employees' opened beverages stored above food preparation areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated areas for employees to store personal food and beverages. Utilize cups with lids and straws.

Cited On: 11/22/2022

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

Inspector Observations: Bean sprouts maintained at the noodle soup preparation area measured between 50F to 60F with ice on top. [CA] Maintain PHF at 41F or below. [COS] PIC added more ice to immediately cool sprouts.

Cited On: 11/22/2022

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

Inspector Observations: Numerous dead American cockroaches observed on sticky traps below the storage rack in the dry storage area. [CA] Clean and sanitize area of dead cockroaches or old droppings.

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Measured Observations

Item	Location	Measurement	Comments
Raw live clams	Walk-in refrigerator	40.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	36.00 Fahrenheit	Top insert
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Cooked lobster	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	127.00 Fahrenheit	
Cooked flour cake	Walk-in refrigerator	39.00 Fahrenheit	
Raw marinated pork	Food preparation refrigerator	39.00 Fahrenheit	
Pork soup broth	Walk-in refrigerator	39.00 Fahrenheit	
Curry	Walk-in refrigerator	39.00 Fahrenheit	
Cooked beef balls	Noodle preparation area - hot holding	135.00 Fahrenheit	
Cooked pork	Noodle preparation area - hot holding	135.00 Fahrenheit	
Cooked BBQ pork	Food preparation refrigerator	41.00 Fahrenheit	Top insert

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/17/2022.
- Continue to address all other violations observed during the routine and follow-up inspections.

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 **12/6/2022**. 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: Tom Trieu
PIC
Signed On: November 22, 2022