



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility FA0205327 - CHEFUS CORPORATION		Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132		Inspection Date 08/25/2020	
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHEFUS CORPORATION		Inspection Time 12:20 - 13:40
Inspected By DONALD COPELAND	Inspection Type RISK FACTOR INSPECTION	Consent By XINTAO	FSC Yong Ye Huang 5/21/2023		

Placard Color & Score
RED
N/A

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						
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						
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		
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		
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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: *Social distancing protocol is not posted at entrance. [CA] Submit protocol to county website and post associated documents at entrance.*

02 - Face Covering Violation

Inspector Observations: *Three employees observed in facility without face coverings. [CA] All people shall wear a face covering when inside facility.*

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink in kitchen area is blocked by large containers placed in basin, several other handwash sinks are difficult to access. [CA] All handwash sinks shall be used only for handwashing purposes and must be accessible at all times. [COS] PIC removed obstruction.*

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

Inspector Observations: *Observed numerous live cockroaches of multiple life stages in the following areas:
inside non-functioning reach in cooler/prep table
on shelves of and under prep table
in dry storage room
on utensils of shelf being wok station*

[CA] Facility shall be kept free of cockroaches and other vermin that can contaminate food with bacteria that may cause foodborne illness.

THIS VIOLATION CANNOT BE IMMEDIATELY CORRECTED, FACILITY SHALL CEASE ALL FOOD SERVICE UNTIL THE VIOLATION IS CORRECTED. SEE COMMENTS FOR MORE INFORMATION.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Chicken is cooling on prep table and walk in cooler in large metal pan with lid. [CA] All PHFs shall be rapidly cooled using an approved method such as portioning into thin metal pans, using ice bath, ice paddles, and/or placing into walk in cooler. PHFs must cool from 135F to 70F within two hours, and from 70F to 41F within four additional hours.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Beef	Walk in cooler	36.00 Fahrenheit	
Chicken	Walk in cooler	78.00 Fahrenheit	Cooling
Fried chicken	Prep table	148.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Cooked eggplant	Upright cooler	38.00 Fahrenheit	
Raw shell eggs	Walk in cooler	37.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Rice	Warming oven	139.00 Fahrenheit	
Ambient	Walk in freezer	-4.00 Fahrenheit	

Overall Comments:

FACILITY IS HEREBY CLOSED DUE TO COCKROACH INFESTATION. FACILITY MAY NOT BE RE-OPENED UNTIL THE FOLLOWING CONDITIONS ARE MET:

- 1) THOROUGHLY CLEAN AND SANITIZE ENTIRE FACILITY WITH FOCUS ON AFFECTED AREAS IN KITCHEN (PREP TABLES, DRY STORAGE ROOM, INOPERABLE REACH IN COOLERS). REMOVE FOOD DEBRIS AND GREASE/OIL ON EQUIPMENT SHELVING, FLOORS, WALLS, AND OTHER SURFACES**
- 2) DISCARD ANY FOOD FOUND TO BE CONTAMINATED**
- 3) OBTAIN PROFESSIONAL PEST CONTROL SERVICE WITH REPORT OF TREATMENT AND OBSERVATIONS**
- 4) ORGANIZE FACILITY, REMOVE CARDBOARD AND UNUSED EQUIPMENT, SEAL GAPS, CRACKS, AND HOLES**
- 5) UPON RE-INSPECTION NO EVIDENCE OF VERMIN MAY BE OBSERVED**

CONTACT DONNIE COPELAND WHEN READY TO RE-OPEN, 408-918-3451

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/8/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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