

**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 FA0298846 - SHIHLIN STREET SNACKS		Site Address 10445 S DE ANZA BL 102, CUPERTINO, CA 95014	Inspection Date 07/01/2025
Program PR0439161 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QUALITEA INC	Inspection Time 11:45 - 12:45
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By MIU MIU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 06/30/2025

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

**Compliance of this violation has been verified on: 07/01/2025**

Cited On: 06/30/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 07/01/2025**

Cited On: 06/30/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 07/01/2025**

Cited On: 06/30/2025

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

**Compliance of this violation has been verified on: 07/01/2025**

**Minor Violations**

Cited On: 07/01/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the three compartment sink was measured at 115F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**Measured Observations**

Item	Location	Measurement	Comments
Fish balls	Upright reach-in cooler	40.00 Fahrenheit	
Raw shrimop	Reach-in cooler	41.00 Fahrenheit	
Tofu	Reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	36.00 Fahrenheit	
Milk	Reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	115.00 Fahrenheit	

**Overall Comments:**

*Follow-up for routine inspection conducted on 6/30/25.*

*Facility was closed for lack of hot water, live cockroach observed, and operating without a valid Health Permit.*

*Verified that major violations has been corrected and are in compliance:*

- *Three compartment sink was able to provide hot water measured at 115F*
- *No live vermin or vermin activity was observed. Pest control service report dated 6/30/25 was reviewed that notes no vermin activity was observed.*
- *Potentially hazardous were measured at proper holding temperatures. Discussed with operator.*
- *Did not observe the use of TPHC at time of follow-up inspection, but operator demonstrated how potentially hazardous foods will be time-marked using facility's operating hours.*

# OFFICIAL INSPECTION REPORT

Facility FA0298846 - SHIHLIN STREET SNACKS	Site Address 10445 S DE ANZA BL 102, CUPERTINO, CA 95014	Inspection Date 07/01/2025
Program PR0439161 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QUALITEA INC	Inspection Time 11:45 - 12:45

**Verified that payment is completed for Environmental Health permit and verified with operator that the mailing address is correct.**

**FACILITY IS OKAY TO REOPEN.**

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 **7/15/2025**. 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:** Miu Miu  
Manager

**Signed On:** July 01, 2025