

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 FA0208694 - YUMMY EXPRESS		Site Address 3095 MCKEE RD, SAN JOSE, CA 95127		Inspection Date 02/02/2023	
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NATE LIMITED LIABILITY COI		Inspection Time 11:45 - 13:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CHENLONG LIU	FSC Chenlong Liu 11/23/23		

Placard Color & Score
GREEN
80

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						S
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						N
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	X	
K30 Food storage: food storage containers identified	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208694 - YUMMY EXPRESS	Site Address 3095 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 02/02/2023
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NATE LIMITED LIABILITY COMPANY	Inspection Time 11:45 - 13:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Employee observed handling packaged raw meats and then proceeded to food prep without washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to handling food. [COS] Employee washed their hands.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottles in the facility are not labeled. [CA] Spray bottles used in a food facility shall be labeled to clearly identify it's contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1) Open bulk bags of rice are stored in the dry storage room. [CA] Once opened, bulk foods shall be stored in an approved container with a tight fitting lid.

2) Containers and bags of food are stored directly on the floor in the storage food. [CA] Store food a minimum of 6 inches off the floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Bowls are used as scoops to handle bulk foods. [CA] Use approved utensil with a handle to scoop bulk foods to prevent cross contamination from handling.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Personal items (tools) are stored on shelf directly over foods (rice, sweet and sour sauce). [CA] Store personal items separate or below food used and served in the facility.

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

Inspector Observations: Missing tiles for the cove base located around the food prep sink. [CA] Replace missing tiles and maintain in good repair.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0208694 - YUMMY EXPRESS	Site Address 3095 MCKEE RD, SAN JOSE, CA 95127	Inspection Date 02/02/2023
Program PR0306036 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NATE LIMITED LIABILITY COMPANY	Inspection Time 11:45 - 13:15

Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Chicken	Cooked	183.00 Fahrenheit	
Noodles	Upright reach-in cooler	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler	36.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
Chicken	Upright reach-in cooler	39.00 Fahrenheit	
Raw chicken	Food prep unit	39.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler	41.00 Fahrenheit	
Raw beef	Food prep unit	38.00 Fahrenheit	
Pork	Reach-in cooler	41.00 Fahrenheit	
Raw shrimp	Food prep unit	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	39.00 Fahrenheit	
Tofu	Reach-in cooler	40.00 Fahrenheit	
Noodles	By three compartment sink	62.00 Fahrenheit	

Overall Comments:

Communicated with owner and employee in Cantonese.

Facility will be closed between Feb 6th to Feb 14th.

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 **2/16/2023**. 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



Received By: Chenlong Lui
Manager

Signed On: February 02, 2023