

# 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

|                                                                                  |  |                                                           |                                          |                                      |                                         |                                                                                                                                                                |  |                                |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------|------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------|
| <b>Facility</b><br>FA0257422 - AA ASIAN BUFFET                                   |  | <b>Site Address</b><br>6960 CHESTNUT ST, GILROY, CA 95020 |                                          | <b>Inspection Date</b><br>09/30/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                                |
| <b>Program</b><br>PR0376380 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                           | <b>Owner Name</b><br>AA ASIAN BUFFET INC |                                      | <b>Inspection Time</b><br>12:45 - 14:15 |                                                                                                                                                                |  |                                |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                          | <b>Consent By</b><br>GUAN CHEN       |                                         |                                                                                                                                                                |  | <b>FSC</b> Jason Lam<br>8/1/30 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | 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  |       |       |        |     |     | 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                                    | 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                                 |     |     |
| 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                                      |     |     |

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|                                                                           |                                   |                                                    |                                  |
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| Program<br>PR0376380 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>AA ASIAN BUFFET INC                  | Inspection Time<br>12:45 - 14:15 |
| K48                                                                       | Plan review                       |                                                    |                                  |
| K49                                                                       | Permits available                 |                                                    |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                    |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: 1. Bulk containers in the back of the facility are not labeled at the time of inspection.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

**2. Food is being stored on the floor of the walk in freezers at the time of inspection.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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

**Inspector Observations: Multiple wiping cloths noted around the hand wash station out of sanitizer solution.**

**[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: Light coming through the back door entrances of the facility.**

**[CA] Replace the weather strips and make proper repairs to door to eliminate the gap where light is coming in through door.**

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

**Inspector Observations: Damaged floor tiles noted around the cook line at the time of inspection.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                 | Location                                    | Measurement       | Comments                  |
|----------------------|---------------------------------------------|-------------------|---------------------------|
| Cooked shrimp        | Ice bath (buffet line)                      | 39.00 Fahrenheit  |                           |
| Jello                | Ice bath (buffet line)                      | 40.00 Fahrenheit  |                           |
| Ambient              | Walk in freezer                             | 5.00 Fahrenheit   |                           |
| Raw chicken          | Prep table                                  | 39.00 Fahrenheit  |                           |
| Raw steak            | Walk in                                     | 38.00 Fahrenheit  |                           |
| Tofu                 | Under counter refrigeration (sushi station) | 39.00 Fahrenheit  |                           |
| Raw chicken          | Reach in                                    | 39.00 Fahrenheit  |                           |
| Noodles              | Metal tray                                  | 73.00 Fahrenheit  | Cooling for about 1-hour. |
| Rice                 | Hot holding (rice warmer)                   | 144.00 Fahrenheit |                           |
| Cooked chicken       | Cook line                                   | 194.00 Fahrenheit | Final cook temperature.   |
| Hot water            | 3-Compartment/prep/mop sinks                | 120.00 Fahrenheit |                           |
| Tofu                 | Prep table                                  | 39.00 Fahrenheit  |                           |
| Warm water           | Hand wash/restroom                          | 100.00 Fahrenheit |                           |
| Raw chicken          | Walk in                                     | 39.00 Fahrenheit  |                           |
| Sanitizer (Chlorine) | Dish washer                                 | 50.00 PPM         |                           |
| Raw salmon           | Display refrigeration (sushi station)       | 41.00 Fahrenheit  |                           |
| Imitation crab       | Display refrigeration (sushi station)       | 40.00 Fahrenheit  |                           |
| Shelled eggs         | Reach in                                    | 39.00 Fahrenheit  |                           |

## Overall Comments:

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 **10/14/2025**. 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: Guan Chen  
Manager  
Signed On: September 30, 2025