

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 FA0253747 - ZHENGXIN CHICKEN STEAK		Site Address 1710 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/06/2025	
Program PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZHENGXINCA INC		Inspection Time 14:35 - 15:40
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By HELEN	FSC Not Available	

Placard Color & Score
GREEN
83

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						
K07 Proper hot and cold holding temperatures		X		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		X
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
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		X
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

Major Violations

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

Inspector Observations:

1. Raw chicken at the work area in the kitchen was measured at 60 degrees Fahrenheit. Per employee, chicken was taken out from refrigeration less than 2 hours ago.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Employee returned chicken to refrigeration.

2. Sliced tomatoes and boiled eggs in the 2 door prep cooler was measured at 58 degrees Fahrenheit. Per employee, foods were placed there since 11:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded the foods.

3. Rice and boba in the hot holding unit was measured at 96 degrees Fahrenheit. Per employee, the foods were placed in the hot holding unit since 11:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded the foods.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Lack of manager Food Safety Certification.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy dust accumulation on the vent guard above the cup sealer machine at the service area.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the paper towel dispenser and faucet handles of the handwashing sink.

[Corrective Action] Thoroughly clean and maintain clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Broken rubber seals on the doors of the 2 door upright cooler and single door upright freezer.

[Corrective Action] Repair or replace the rubber seals.

2. The 2 door prep cooler is not able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Corrective Action] Refrigeration units shall be able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

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

Inspector Observations:

Food splatter and grime accumulation on the walls and door of the dry storage room.

[Corrective Action] Thoroughly clean and maintain.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	work area	60.00 Fahrenheit	less than 2 hours
raw shell eggs	2 sliding door cooler	37.00 Fahrenheit	
sliced tomatoes, boiled eggs	2 door prep cooler	58.00 Fahrenheit	
chicken	counter cooler	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	
chicken	2 door upright cooler	39.00 Fahrenheit	
rice, boba	hot holding unit	96.00 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 **8/20/2025**. 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: Walter
manager

Signed On: August 06, 2025