

# 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> FA0253747 - ZHENGXIN CHICKEN STEAK		<b>Site Address</b> 1710 N MILPITAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 05/07/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>75</b> </div>		
<b>Program</b> PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> ZHENGXINCA INC		<b>Inspection Time</b> 14:25 - 15:55			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> YOYO				<b>FSC</b> Not Available

  

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						S
K03	No discharge from eyes, nose, mouth	X						S
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		X			N
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

**Handwash sink in the restroom is completely blocked by boxes making handwashing impossible.**

**[Corrective Action] Ensure handwash sink is accessible at all times.**

**[Corrected on Site] Employees moved the boxes.**

Follow-up By  
05/09/2024

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

#### Inspector Observations:

**1. Major. Fried chicken on the work table next to the deep fryer was measured at 78 degrees Fahrenheit. Per employee, the chicken was partially fried at 10:00 AM.**

**[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit or above 135 degrees Fahrenheit. Meat that has been par-cooked shall be refrigerated to cool down to 41 degrees Fahrenheit or maintained at room temperature for no more than 4 hours.**

**[Suitable Alternative] Employee discarded the fried chicken.**

Follow-up By  
05/09/2024

**2. Major. Breaded chicken in the speed rack was measured at 65 degrees Fahrenheit. Per employee, the chicken was breaded moments ago. Observed employee breading large batches of raw chicken.**

**[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit. Bread chicken in smaller batches.**

**[Corrected on Site] Breaded chicken will be placed into refrigeration.**

**3. Minor. Watermelon and cream in the 2 door prep cooler was measured at 48 degrees Fahrenheit.**

**[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.**

### Minor Violations

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

#### Inspector Observations:

**1. Food Safety Certificate observed at facility is being used at another facility.**

**[Corrective Action] Each facility shall have a separate Food Safety Certified Manager.**

**2. Employees Food Handler's Card not available for review.**

**[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

#### Inspector Observations:

**Observed prepping of chicken at the 3 compartment sink. The 3 compartment sink did not appear to be dirty.**

**[Corrective Action] The 3 compartment sink shall be used for the purpose of warewashing only.**

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. Ice machine door observed in disrepair.**

**[Corrective Action] Repair the ice machine door.**

**2. Cabinet door under the handwashing sink at the service area observed not properly mounted onto the hinge.**

**[Corrective Action] Properly mount the cabinet door to the hinge.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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## Inspector Observations:

*The health permit was not observed posted in public view. Employee found the health permit in an envelope in a filing folder.*

*[Corrective Action] Post the valid and current health permit in public view.*

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
fried chicken	work table next to deep fryer	78.00 Fahrenheit	par-cooked at 10:00 AM
cut watermelon, milk	2 sliding door cooler	36.00 Fahrenheit	
hot water	handwash sink	121.00 Fahrenheit	
breaded raw chicken	speed rack	65.00 Fahrenheit	
watermelon, cream	2 door prep cooler	48.00 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 **5/21/2024**. 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: YoYo  
Employee  
Signed On: May 07, 2024