

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 FA0205938 - CALIFORNIA DINING SERVICES		Site Address 1290 RIDDER PARK DR, SAN JOSE, CA 95131		Inspection Date 06/12/2025		Placard Color & Score GREEN 72		
Program PR0307901 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CALIFORNIA DINING SERVIC		Inspection Time 10:50 - 13:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By GENA				FSC 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						
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible			X				N
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		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	X	
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	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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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: *Under the heat lamp, in a metal container: measured internal temperature of sausage to be 112F.*

At the salad bar area: measured internal temperature of spring rolls (65F), boiled eggs (45F), cooked chicken (50F), tofu (60F).

Minor violation:

On the ice bath in the cooking area: measured internal temperature of sliced tomatoes to be 48F.

Operator stated all foods had been held for less than 4 hours.

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[SA] *Foods will be served or discarded before the 4-hour mark.*

Minor Violations

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

Inspector Observations: *A manager's food safety certificate was not available. Some employees' food handler cards were not available.*

[CA] *Obtain valid food safety certificate and food handler cards.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employee (while wearing gloves) put her hand to her mouth to eat food that was on her glove.*

[CA] *Do not eat food in the food prep area.*

[SA] *Employee discarded gloves and washed her hands.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the rear prep/warewash room: observed the handsink's paper towel dispenser was jammed. A key to open the paper towel dispenser was not readily available.*

Note: *a paper towel roll was stored on a nearby prep table.*

[CA] *Keep the paper towel dispenser functional at all times. Ensure staff is always able to open it to refill/repair.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In an upright 2-door refrigerator in the cooking area: observed cooked chicken cooling in a plastic wrap-covered plastic container. Chicken measured 90 - 100F.*

[CA] *Leave foods uncovered while cooling to expedite the cooling process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In multiple upright refrigerators: observed raw meats stored on shelves above ready-to-eat foods.*

[CA] *Store raw animal products below/away from ready to eat foods to prevent contamination.*

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K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed prepackaged foods in the self-service area (spring rolls, yogurt parfaits, sandwiches) lacked labeling.*

[CA] Food prepackaged in a food facility shall bear a label that includes:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in order of weight.
3. Quantity of the contents.
4. Name and place of business of the manufacturer, packer, or distributor.

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: *Sanitizer test strips were not available.*

[CA] Keep sanitizer test strips to measure sanitizer concentration.

Inspector provided some chlorine test strips.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *At the handsink in the front customer area: observed drain pipes extended into the floor sink.*

[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink rim to prevent wastewater backflow.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
SPRING ROLLS	SELF-SERVICE AREA	65.00 Fahrenheit	
BEEF, MILK	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CANTALOUPE, BOILED EGGS, TOFU, CHICKEN	SALAD BAR	45.00 Fahrenheit	45-60F
SAUSAGE	METAL CONTAINER UNDER HEAT LAMP	112.00 Fahrenheit	
YOGURT, CANTALOUPE	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

Provided and discussed TPHC form.

Observed countertop deep fryer in cooking area, not in use. Operator stated it was acquired 2 months prior solely to assess electricity/power capacity in the area.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

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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 **6/26/2025**. 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: Francisco Ramirez
Cook
Signed On: June 12, 2025