

# 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>FA0210901 - CHINA STATION                                     |  | <b>Site Address</b><br>80 SENTER RD, SAN JOSE, CA 95111 |                                 | <b>Inspection Date</b><br>05/28/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>84</b> </div> |  |                          |
| <b>Program</b><br>PR0301120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                         | <b>Owner Name</b><br>ADAF, INC. |                                      | <b>Inspection Time</b><br>13:40 - 15:20 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>MARCELA MASRI                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                 | <b>Consent By</b><br>ARTURO ORTEGA   |                                         |                                                                                                                                                                |  | <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   |     |     |
| 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     |        |     |     | S   |
| 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                                                      | X   |     |
| 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                          | X   |     |
| 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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|                                                                           |                                   |                                                  |                                  |
|---------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------|----------------------------------|
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| Program<br>PR0301120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>ADAF, INC.                         | Inspection Time<br>13:40 - 15:20 |
| 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

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

**Inspector Observations: THE FOOD SAFETY CERTIFICATE HAS EXPIRED. [CA] PROVIDE A CURRENT FOOD SAFETY CERTIFICATE.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: FOUND THE CHICKEN AND SHRIMP AT THE SERVICE REFRIGERATOR AT 45F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

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

**Inspector Observations: FOUND A BAG WITH CARROTS STORED ON THE FLOOR IN THE WALK IN COOLER AND A BOX WITH FOOD IN THE WALK IN FREEZER. [CA] KEEP THE FOOD 6 INCHES ABOVE THE FLOOR.**

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

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE WHITE PLASTIC FLAP IN THE ICE MACHINE. [CA] CLEAN THIS PART MORE OFTEN.**

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: FOUND A STAINLESS STEEL BOWL BEING USED AS A SCOOP FOR THE FLOUR. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

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

**Inspector Observations: FOUND A WIPING CLOTH ON THE FRONT COUNTER. [CA] KEEP WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: ONE OF THE RESTROOM DOORS DOES NOT SELF CLOSE. [CA] PROVIDE SELF CLOSING DOOR.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item            | Location                                        | Measurement       | Comments |
|-----------------|-------------------------------------------------|-------------------|----------|
| BACON           | WALK IN COOLER                                  | 40.00 Fahrenheit  |          |
| HOT WATER       | 3 COMPARTMENT SINK                              | 120.00 Fahrenheit |          |
| SHRIMP          | SERVICE REFRIGERATOR                            | 45.00 Fahrenheit  |          |
| CHICKEN         | REACH IN REFRIGERATOR BY THE BACK               | 37.00 Fahrenheit  |          |
| LEMON SAUCE     | HOT HOLDING                                     | 150.00 Fahrenheit |          |
| CHICKEN         | WALK IN FREEZER                                 | 10.00 Fahrenheit  |          |
| HOT WATER       | HAND WASH SINK                                  | 100.00 Fahrenheit |          |
| EGGS            | 4 DOOR REFRIGERATOR                             | 41.00 Fahrenheit  |          |
| DUMPLINGS       | REACH IN FREEZER                                | 12.00 Fahrenheit  |          |
| MILK            | REACH IN REFRIGERATOR IN THE FRONT SERVICE AREA | 39.00 Fahrenheit  |          |
| BREADED CHICKEN | WALK IN COOLER                                  | 40.00 Fahrenheit  |          |
| CHLORINE        | WARE WASHER                                     | 100.00 PPM        |          |
| SHRIMP          | WALK IN FREEZER                                 | 10.00 Fahrenheit  |          |
| NOODLE          | REACH IN REFRIGERATOR                           | 41.00 Fahrenheit  |          |
| PORK            | 4 DOOR REFRIGERATOR                             | 40.00 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 **6/11/2025**. 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: ARTURO ORTEGA  
OWNER  
Signed On: May 28, 2025