

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 FA0207239 - LITTLE HUNAN		Site Address 1882 CURTNER AV, SAN JOSE, CA 95124		Inspection Date 08/15/2025		Placard Color & Score GREEN 82		
Program PR0301983 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZHANG, ZHEN YUAN		Inspection Time 17:55 - 19:25			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By YUAN ZHANG ZHEN				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		
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207239 - LITTLE HUNAN	Site Address 1882 CURTNER AV, SAN JOSE, CA 95124	Inspection Date 08/15/2025
Program PR0301983 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ZHANG, ZHEN YUAN	Inspection Time 17:55 - 19:25
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: THIRD TIME VIOLATION:

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLER CARD. [CA] WITHIN 2 WEEKS PROVIDE THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER CARD.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: FOUND A MICROWAVE STORED ON THE LEFT COMPARTMENT AT THE 3 COMPARTMENT SINK. [CA] REMOVE THE MICROWAVE AND KEEP ACCESSIBLE, THE 3 COMPARTMENTS.

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

Inspector Observations: FOUND THE REFRIGERATORS FRONT AND INSIDE WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE FOOD EQUIPMENT MORE OFTEN.

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: FOUND A MICROFIBER CLOTH COVERING FOOD SUCH AS CUT CABBAGE IN THE REFRIGERATOR. [CA] USE ONLY FOOD GRADE COVERINGS.

FOUND FRIED CHICKEN PIECES STORED IN THE REACH IN FREEZER INSIDE PLASTIC GROCERY BAGS. [CA] USE FOOD GRADE CONTAINERS TO STORE FOOD.

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 PLASTIC BOWL BEING USED TO SCOOP THE SUGAR.[CA] USE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE LIGHT SWITCH IN THE RESTROOM WITH GREASE AND GRIME. [CA] CLEAN THIS AREA MORE OFTEN.

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: FOUND A SLOW DRAINING HAND WASH SINK IN THE KITCHEN. [CA] ENSURE THE DRAIN IS WORKING PROPERLY.

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

Inspector Observations: FOUND THE WALLS BY THE HOOD WITH EXCESS OF GREASE. [CA] CLEAN THE WALLS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0207239 - LITTLE HUNAN	Site Address 1882 CURTNER AV, SAN JOSE, CA 95124	Inspection Date 08/15/2025
Program PR0301983 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ZHANG, ZHEN YUAN	Inspection Time 17:55 - 19:25

Measured Observations

Item	Location	Measurement	Comments
MEAT	SERVICE REFRIGERATOR	41.00 Fahrenheit	
SAUCES	REACH IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	MOP SINK	120.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	41.00 Fahrenheit	
RAW PORK	REACH DOWN FREEZER	6.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
CHICKEN	REACH IN FREEZER	-9.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	40.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	40.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	40.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
FRIED CHICKEN	REACH IN FREEZER	6.00 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 **8/29/2025**. 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: YUAN ZHANG ZHEN
OWNER
Signed On: August 15, 2025