

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 FA0255362 - MR CHAU'S CHINESE FAST FOOD	Site Address 1608 MCKEE RD A10, SAN JOSE, CA 95116	Inspection Date 10/10/2025
Program PR0372884 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CHAU, TOM	Inspection Time 12:20 - 12:50
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By LETICIA GUZAMAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Chicken salad is measured at 62F stored next to the steam table. Per employee chicken salad was made 1 hour before inspection. Chicken salad container is placed on top of a container of ice, not completely submerges and surrounded by ice.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Discard chicken salad in 3 hours; instructed employee to place a time stamp for food container.

Food container shall be completely surrounded in ice and maintained below 41F or below.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed an old glue trap with large American cockroaches, German cockroaches and other bugs under the dry food storage rack. No evidence of live vermin observed during this inspection.

[CA] Discard glue trap and monitor facility for vermin. Continue with professional pest control service. Clean and sanitize all impacted facilities.

Ensure to cover all food containers at end of day or when no longer in use.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	front sink	100.00 Fahrenheit	
water	back sink	100.00 Fahrenheit	
chicken salad	counter	62.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction to complaint.

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 **10/24/2025**. 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.

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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

Leticia Guzman

Received By: Leticia Guzman

Cashier

Signed On: October 10, 2025