

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 FA0200723 - PING'S BISTRO	Site Address 10700 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 10/27/2025
Program PR0301878 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SPRING SOUTH BAY INC	Inspection Time 11:05 - 11:35
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAOYU YUE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 10/23/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 10/27/2025

Cited On: 10/23/2025

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

Compliance of this violation has been verified on: 10/27/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for major holding violation and non-draining floor sinks at the 3 compartment sinks.

The following violations were corrected:

K22 - Improper disposal of wastewater

- Observed both floor sinks underneath the 3 compartment sink are properly functioning and able to drain wastewater.
- No sewage backup or wastewater overflow.

K41 - Plumbing not in good repair

- Observed plumbing for the handwash station has been repaired. No leaks noted below the handwash station.

The following violation was not corrected:

K07M - Improper holding temperatures

- Observed several food items were stored in inadequate ice bath containers. Ensure ice bath containers are able to surround the container of potentially hazardous foods.
- Measured container of cooked rice at 49F in an ice bath. Operator added additional ice around container of cooked rice to maintain proper holding temperatures.
- Discussed with operator to use time as a public health control (TPHC) if holding temperatures cannot be properly maintained.

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 **11/10/2025**. 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



Received By: SHAOYU YUE
MANAGER
Signed On: October 27, 2025