

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 FA0205433 - CHEFUS-CA		Site Address 1072 S DE ANZA BL B103, SAN JOSE, CA 95129	Inspection Date 12/11/2024
Program PR0306449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHEFUS INC	Inspection Time 17:00 - 17:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SHI MING SU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/14/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/14/2024

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

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/14/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 12/11/2024

Minor Violations

Cited On: 11/14/2024

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

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/14/2024

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/14/2024

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

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/14/2024

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: 12/11/2024

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash stations, improper holding temperatures and unapproved source.

The following violations were corrected:

K06M - Adequate handwash facilities supplied, accessible

- Observed handwash station was repaired and fully-functioning in the kitchen area.

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- **Observed all handwash stations stocked with hand soap and paper towels.**

K07M - Proper hot and cold holding temperatures

- **All potentially hazardous foods measured at 41F and below. Continue to maintain potentially hazardous foods at 41F and below.**
- **At the 4 door prep unit, measured ambient air temperature at 45F. Contact for additional maintenance and repairs of the unit.**
Potentially hazardous food items were in an ice bath stored in the insert top of the unit.

K15M - Food obtained from approved source

- **No unapproved food found within the facility.**

K09 - Proper cooling methods

- **No improper cooling found within the facility.**

Facility changed name to Leshan Beef. Name to be updated in system.

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 **12/25/2024**. 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: SHI MING SU
CHEF
Signed On: December 11, 2024