

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 FA0206243 - LITTLE CHEF'S CHINESES FAST FOOD		Site Address 1462 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 04/04/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 94 </div>		
Program PR0306390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LCCO, INC		Inspection Time 14:00 - 15:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By GRACIELA NUNEZ				FSC RICKY CHAU 05/05/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	X	
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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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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Sanitizer spray bottle with out common name.

[CA] Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: Cardboard boxes in use to line shelving and flooring.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Dirty mop water in a mop bucket left inside the janitorial sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

A hole greater than 1/4 inches in the restroom ceiling above hand washing sink.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Personal items including jackets and phone on shelve next to single use articles such as disposable glasses and plates.

[CA] Employee personal storage areas shall be located in an area that will prevent potential contamination of food, equipment, linens, and single-use articles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	ACTIVE COOKING	140.00 Fahrenheit	
NODDLES	COOLING	158.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
SPICY RIBS	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
SANITIZER	3-COMP SINK	100.00 PPM	
HOT & SOUR SOUP	HOT HOLDING	155.00 Fahrenheit	
KUNG PAO CHICKEN	HOT HOLDING	140.00 Fahrenheit	
BEEF	COOLING	47.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	150.00 Fahrenheit	
CHOW MEIN	HOT HOLDING	136.00 Fahrenheit	
CHICKEN	COOLING REFRIGERATION	45.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BBQ FLAVOURED RIBS	HOT HOLDING	135.00 Fahrenheit	
BEEF	FREEZR	15.00 Fahrenheit	
ORANGE CHICKEN	HOT HOLDING	134.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
DRINKS	REFRIGERATION	41.00 Fahrenheit	

Overall Comments:

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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 **4/18/2025**. 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

Graciela Núñez

Received By: GRACIELA NUNEZ
PIC

Signed On: April 04, 2025