

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 FA0253895 - DYNASTY CHINESE CUISINE		Site Address 1001 STORY RD 200, SAN JOSE, CA 95122		Inspection Date 11/06/2024		Placard Color & Score GREEN 77		
Program PR0369939 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DYNASTY CHINESE CUISINE		Inspection Time 12:30 - 14:10			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By YANYI				FSC Chen Yu 11/22/2024

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						S
K04	Proper eating, tasting, drinking, tobacco use			X				
K05	Hands clean, properly washed; gloves used properly	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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	X	
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		
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		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Approximately 20-30 steaming baskets of various types of dim sum maintained out in ambient temperature measured between 45F to 65F. Manager stated that all items are staged in preparation to be steamed upon order.

Various types of cooked dim sum dishes; fried turnip cake, shrimp chives dumping, fried glutinous rice dumplings, fried taro puff, fried bean curd, maintained inside the glass hot holding unit measured between 100F to 110F. Employee stated that items were prepared less than one hour prior. Manager stated that at the end of the lunch service, all leftover dishes are usually discarded.

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

[COS] Baskets of dim sum waiting to be steamed at the preparation tables were all relocated into the preparation refrigerator to immediately cool and/or maintain cold. Cooked dim sum dishes inside the glass hot holding unit were placed on time as a public health control (TPHC) and shall be discarded if not consumed after 4 hours.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' personal beverages observed stored in areas of food preparation and/or food storage.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food.

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

Inspector Observations: Large flat of steamed turnip cake cooling kept tightly covered. Item measured at 168F and had not yet reached cooling temperature. Observed employee quickly covering item with plastic and relocating into the walk-in refrigerators upon this Division's arrival.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Numerous plastic tubs of steamed beef tripe, spareribs, and fried chicken feet thawing out in ambient temperature. Employees quickly relocated items into the walk-in refrigerator upon this Division's arrival. Items measured between 30F to 38F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: Heavy build up of grime observed on door handles of walk-in refrigerators.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: Employees' personal belongings observed in areas of food preparation, food storage, equipment storage, and/or food contact surfaces:

- Personal utensils stored above three-compartment sink.
- Backpacks and clothes stored on storage rack of cleaned utensils and steam baskets.
- Personal cell phone above food ingredients.
- Container of personal medicine above food ingredients.

[CA] No person shall store clothing or personal effects (cell phone, car keys, and jackets) in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage. Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items.

Mop stored inside mop bucket maintained inside the employee restroom.

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Steamed beef tripe	Walk-in refrigerator	38.00 Fahrenheit	
Raw fish	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Hot water	Three-compartment sink	124.00 Fahrenheit	Behind seafood holding tanks
Steamed shrimp dumpling	Dim sum cart	140.00 Fahrenheit	
Cooked chicken feetg	Walk-in refrigerator	37.00 Fahrenheit	
Warm water	Hand wash sink - restrooms	120.00 Fahrenheit	
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Fried tofu	Walk-in refrigerator	39.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	40.00 Fahrenheit	
BBQ pork	Walk-in refrigerator	40.00 Fahrenheit	
Raw scallops	Food preparation refrigerator	38.00 Fahrenheit	
Diced BBQ pork	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Raw marinated shrimp	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Steamed beef meatball	Dim sum cart	146.00 Fahrenheit	
Shrimp rice roll	Steamer	161.00 Fahrenheit	
Raw sliced pork	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Roast duck	Walk-in freezer	30.00 Fahrenheit	
Warm water	Hand wash sinks	110.00 Fahrenheit	
Raw clams	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	Ware wash side

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 **11/20/2024**. 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.

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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: Yanyi Z.
Manager

Signed On: November 06, 2024