

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 FA0308275 - SHU SHIA	Site Address 10525 S DE ANZA BL 145, CUPERTINO, CA 95014	Inspection Date 03/11/2026
Program PR0451994 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JINSUI LLC	Inspection Time 14:00 - 16:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By QIAO CHU ZHU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/11/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed potentially hazardous foods stored including milk, buffalo milk, milk solution, heavy cream, and coffee creamer stored using time without proper time logging or time marking. Measured potentially hazardous food items maintained at 52F. Per operator, milk, buffalo milk, milk solution, heavy cream, and coffee creamer stored from 11:30am and is changed out in intervals of between 3-4 hours.

Follow-up By
03/16/2026

[CA] Ensure potentially hazardous foods maintained by time are time labeled/time logged when removed from temperature control and served within 4 hours or discard. Procedures shall be available on-site for review and all time labels/time logs shall be kept on-site.

[SA] Operator discarded containers of milk, buffalo milk, milk solution, heavy cream, and coffee creamer stored. Operator placed new containers on a time log.

Minor Violations

Cited On: 03/11/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: REPEAT VIOLATION: Observed an unapproved 2 door prep unit installed with non-rigid lines used to dispense liquids including tea, milk and other potentially hazardous foods. No authorization/certification mark was present on the 2 door prep unit.

Follow-up By
03/16/2026

[CA] Ensure equipment used within the facility is approved, smooth, durable, and easily cleanable. Equipment that is broken, cracked, or in disrepair shall be repaired (when possible) or replaced. Unapproved equipment shall be approved by submitted plans through plan check. Continued use of unapproved equipment that does not properly function and/or have proper certifications will result in further enforcement including impound of equipment and additional inspection fees. An approved piece of equipment shall be presented to district inspector as a replacement for this currently unapproved piece of equipment, and plans shall be submitted to plan check for further approval. Submit plans to plan check by 03/16/2026.

Measured Observations

N/A

Overall Comments:

An additional follow-up at the facility to occur to ensure proper use of TPHC and use of approved equipment. This follow-up inspection may be charged at \$282.00 per hour. Any additional follow-up inspections will be charged at \$282.00 per hour.

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 **3/25/2026**. 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: QIAO CHU ZHU
OWNER

Signed On: March 11, 2026