

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 FA0253747 - ZHENGXIN CHICKEN STEAK		Site Address 1710 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 02/22/2024
Program PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZHENGXINCA INC	Inspection Time 14:35 - 15:15
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By WALTER AND LEE	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed live cockroaches under the 3 compartment sink around the the drainage flange. Observed dead cockroaches on the floor under the 3 compartment sink.

[Corrective Action] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

Follow-up By
02/23/2024

Minor Violations

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:

Ambient air in the 2 door upright cooler #1 was measured at 46 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is capable of maintaining temperature below 42 degrees Fahrenheit.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

The wall under the 3 compartment sink is in disrepair. The wall is separating from back board leaving gaps. The cove basing under the 3 compartment sink is separating from the wall leaving large gaps.

[Corrective Action] Repair the wall. Seal all cracks and crevice.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door upright cooler #2	35.00 Fahrenheit	
hot water	handwash sink	110.00 Fahrenheit	
ambient air	single door upright freezer	10.00 Fahrenheit	
ambient air	2 door upright cooler #1	46.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air	2 door prep cooler	35.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with a Change of Ownership.

New facility name is Zhengxinjipai

Permit not issued due to cockroach activity.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/7/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: changjiang bi
Owner

Signed On: February 22, 2024