

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 FA0211974 - COOKING COOKING		Site Address 2830 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 03/03/2023	
Program PR0300574 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAO ZHU YI INC		Inspection Time 11:00 - 12:35
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION	Consent By LINT QUI	FSC WEIMING HU 05/25/2025		

Placard Color & Score
YELLOW
63

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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		X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

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

Inspector Observations: Hand wash sink was lacking soap and paper twel in the front cook line. [CA] Provide hand washing cleanser and paper towel in dispenser at hand wash stations at all times. [COS] PIC restocked.

Follow-up By
03/08/2023

MINOR VIOLATION:

Hand wash sink in front beverage bar was obstructed by several utensils stored inside the basin. [CA] Maintain hand was sinks unobstructed and easily accessible at all times. [COS] PIC removed utensil from the hand wash sink.

Hand was sink in the rear ware wash area had paper towels stored outside the dispenser. [CA] Provide paper towel inside the dispenser at all times and maintain the dispenser in good repair.

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

Inspector Observations: Beef brisket was stored on the cook line and measured between 85F to 93F. As per PIC it was stored there for over two hours. [CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. [COS] PIC time marked to discard at the end of four hours from the time it was removed.

Follow-up By
03/08/2023

Cooked pork was stored double stacked over the cold holding inserts at the rear prep area and measured at 53F [CA] PHFs shall be held at 41F or below for cold holding and 135°F or above for hot holding. [COS] PIC voluntarily discarded.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Dishwasher was observed loading dirty dishes into the dishwasher and then stacked clean dishes without washing hands. [CA] Employee shall wash their hands and portion of their arms as required to remove soil and contamination when switching from working with soiled to clean dishes.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags were not stored in a chronological order. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot Water in the women's restroom measured at 70F [CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shrimp stored directly over produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

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Inspector Observations: Food containers stored directly on floor in dry storage area; walk in refrigerator and walk in freezer. [CA] Food shall be stored at least 6 inches above the floor on approved shelving to prevent contamination.

Working containers stored by the rear cook line were lacking labels. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed grease accumulation on the filters of the rear cook line. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lacking thermometers in the cold holding units. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: Drain line of the prep sink across the rear cook line was extending into the floor sink. [CA] All water supply inlets including a spray nozzle attached at the ware wash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet paper stored outside the dispenser in the men's restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot Water	Hand wash sink front	100.00 Fahrenheit	
Chlorine	Mechanical dishwasher	100.00 PPM	
Cooked pork	Stacked over cold holding insert	53.00 Fahrenheit	
Raw duck	Walk in refrigerator	36.00 Fahrenheit	
Quat	Sanitizing bucket	200.00 PPM	
Raw pork	Cold holding insert	40.00 Fahrenheit	
Shrimp	Walk in refrigerator	36.00 Fahrenheit	
Soup	Cooling	73.00 Fahrenheit	Less than two hours
Pork	Cooking temperature	191.00 Fahrenheit	
Noodles	Under counter reach in	38.00 Fahrenheit	
Raw beef	Cold holding insert	40.00 Fahrenheit	
Shrimp	Prep unit	35.00 Fahrenheit	
Duck	Cooling	61.00 Fahrenheit	Less than two hours
Evaporated milk	Under counter reach in front bar	38.00 Fahrenheit	
Quat	Ware wash sink dispenser	200.00 PPM	
Clams	Prep unit	35.00 Fahrenheit	
Chicken	Walk in freezer	11.00 Fahrenheit	
Hot Water	Prep sink	120.00 Fahrenheit	
Hot Water	Hand wash sink womens restroom	70.00 Fahrenheit	
Hot Water	Ware wash sink	120.00 Fahrenheit	

Overall Comments:

Note:

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Follow-up inspection will be conducted within 3 business days to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$219/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions.

Continued 'Repeat Violations' are subject to enforcement by the regulating agency.

PIC stated that plans were submitted for the beverage station and lobster tank. Violation K48 - 2 Points - Plan review unapproved; 114380 - reported on Inspection report dated 06/27/2023 was unverified as in compliance. Provide documentation submitted to DEH via email at anjani.sircar@deh.sccgov.org for verification.

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 **3/17/2023**. 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: Lint Qui
PIC

Signed On: March 03, 2023