

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 FA0289175 - CHINESE GOURMET EXPRESS		Site Address 605 GREAT MALL DR FC-5, MILPITAS, CA 95035		Inspection Date 05/17/2022	
Program PR0433565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHINESE GOURMET GROUF		Inspection Time 13:10 - 15:40
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By ISABEL	FSC Yizhou Shen 11/21/2024		

Placard Color & Score
GREEN
79

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						S
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						N
K06 Adequate handwash facilities supplied, accessible	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				S
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		
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: Measured breaded chicken at 117F in deep fryer basket. Per employee, chicken was cooked less than one hour prior.

Measured marinated chicken at 51F, chicken at 60F, pork at 56F, and eggs at 47F in walk in cooler. Per PIC, foods have been in cooler since 11AM but temperature in walk in cooler changes every four hours. Temperatures were taken about one hour apart and temperature of food did not decrease.

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

[COS] Chicken in deep fryer was moved to prep cooler. Meats in walk in cooler were moved to prep cooler.

Follow-up By
05/24/2022

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No Food Handler cards available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire and shall be available for review.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Drain line of three compartment sink drains on to floor sink edge and does not drain directly into floor sink. Accumulation of water next to floor sink. Water accumulates when sink is turned on. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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: Measured ambient air at 48F in walk in cooler. Per PIC, walk in cooler has a cycle where temperature rises for about one hour. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Accumulation of debris on floors underneath equipment and shelving. [CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
chicken	counter	68.00 Fahrenheit	
egg roll	inserts	135.00 Fahrenheit	
orange chicken	inserts	135.00 Fahrenheit	
beef	counter	67.00 Fahrenheit	
chow mein	inserts	142.00 Fahrenheit	
fried rice	inserts	148.00 Fahrenheit	
sweet and sour chicken	inserts	138.00 Fahrenheit	
beef	walk in freezer	3.00 Fahrenheit	IR
chicken	walk in cooler	50.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
beef and broccoli	inserts	135.00 Fahrenheit	
sauce	walk in cooler	50.00 Fahrenheit	
hot water	three compartment sink - prep	120.00 Fahrenheit	
chicken	wok	180.00 Fahrenheit	
bbq pork	inserts	135.00 Fahrenheit	
chicken	walk in freezer	6.00 Fahrenheit	IR
pork	walk in cooler	56.00 Fahrenheit	
chicken	prep cooler	41.00 Fahrenheit	
chicken	deep fryer - right side	117.00 Fahrenheit	
beef	prep cooler	41.00 Fahrenheit	
tofu	inserts	135.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
eggs, pooled	prep cooler	41.00 Fahrenheit	
chicken	deep fryer - left side	128.00 Fahrenheit	
rice	rice cooker	138.00 Fahrenheit	
chicken	grill - in pan	117.00 Fahrenheit	prep
chicken	grill	168.00 Fahrenheit	
marinated chicken	walk in cooler	51.00 Fahrenheit	
shrimp	prep cooler	39.00 Fahrenheit	
eggs, raw	walk in cooler	47.00 Fahrenheit	
zucchini	walk in cooler	51.00 Fahrenheit	

Overall Comments:

Facility has chicken on a pan on grill. PIC states that chicken is kept there for less than one hour; chicken is grilled and chicken on pan goes to grill after other chicken is done cooking.

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 **5/31/2022**. 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: Iris
Manager

Signed On: May 17, 2022