

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 FA0210730 - GOLDEN HOUSE CHINESE RESTAURANT		Site Address 7108 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 10/12/2022	
Program PR0302537 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHUNG, ANH A		Inspection Time 12:00 - 13:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TOM PHUNG	FSC ANH PHUNG 7-9-27		

Placard Color & Score
RED
68

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		
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		X					N
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	X	
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	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

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

Inspector Observations: FOUND NO SOAP AT ONLY THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE SOAP AT ALL TIMES.

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

Inspector Observations: FOUND SEVERAL CHICKEN BOWLS AT 72F, COOKED NOODLES AT 72F, STORED IN BOWLS AROUND THE COOKING LINE. [CA] COLD POTENTIALLY HAZARDOUS FOOD MUST BE STORED AT 41F OR BELOW. NOTE; DURING THE LAST INSPECTION, IT WAS DIRECTED TO OPERATOR TO PROVIDE AN APPLICATION TO USE TIME AS A PUBLIC HEALTH CONTROL. A SECOND APPLICATION WILL BE PROVIDE BY EMAIL TO OPERATOR SO THEY CAN USE TIME AS A PUBLIC HEALTH CONTROL FOR A MAXIMUM OF 4 HOURS TO KEEP THE FOOD AT ROOM TEMPERATURE, AFTER THE 4 HOURS, THE LEFT OVER FOOD MUST BE DISCARDED.

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

**Inspector Observations: FOUND RAT DROPPING ON SEVERAL LOCATIONS:
ON THE FLOOR BEHIND THE WARE WASHER
ON TOP OF THE CLEANER BUCKETS BELOW THE WARE WASHER
ON THE TOP PART OF THE WARE WASHER
ON THE FLOOR IN THE DRY STORAGE ROOM
IN THE BACK DRY STORAGE ROOM ON THE SHELVES BY THE WORKING CONTAINERS AND BY THE SACS OF RICE
ON THE SHELF NEXT TO THE SIRACHA SAUCE TO THE SIDE OF THE COOKING LINE**

**CORRECTIVE ACTION:
PROVIDE THE FOLLOWING SERVICES PRIOR TO CALLING FOR A RE-INSPECTION:**

1. REMOVE THE RAT DROPPINGS
2. CLEAN THE SHELVES AND ANY OTHER POTENTIALLY CONTAMINATED AREAS.
3. SANITIZE THE SHELVES AND OTHER POTENTIALLY CONTAMINATED AREAS WITH 100 PPM CHLORINE.
4. REMOVE ALL EQUIPMENT AND CHECK BEHIND IT FOR ANY GAPS/OPENINGS ON THE WALL AND FLOOR
FOR ANY POTENTIAL AREAS WHERE THE RATS MAY BE COMING IN, SEAL THE GAPS/OPENINGS.
5. CHECK THE ENTRANCE DOORS FOR ANY GAPS OR OPENINGS GREATER THAN A QUARTER OF AN INCH
AND REDUCE THE OPENING.
6. PROVIDE FOOD GRADE CONTAINERS FOR THE DRY FOOD ON LARGE OPEN BAGS AND LABEL.
7. CONTACT THE PEST CONTROL COMPANY AND HAVE THEM DO AN INSPECTION TO VERIFY THAT THE RODENT ACTIVITY HAS STOPPED.

CALL MARCELA AFTER THE ABOVE HAS BEEN ACHIEVED FOR A RE-INSPECTION. RE-INSPECTIONS INITIATED BY OWNER ON THE WEEKENDS ARE \$438.00. OTHERWISE, ONE RE-INSPECTION CAN BE PERFORMED FREE OF CHARGE DURING THE WEEK. IF ADDITIONAL RE-INSPECTIONS ARE NEEDED, THEY WILL BE CHARGED AT \$219 PER HOUR MINIMUM ONE HOUR.

Minor Violations

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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: FOUND SOME CONTAINERS WITH FOOD STORED IN THE WALK IN COOLER UNCOVERED. [CA] COVER THE FOOD.

FOUND A LARGE OPEN BAG OF BAKING SODA IN THE DRY STORAGE ROOM. [CA] ONCE OPENED, STORE ITS CONTENTS IN A WASHABLE FOOD GRADE CONTAINER WITH A LID AND LABEL.

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

Inspector Observations: FOUND FOOD DEBRIS AND GREASE ON THE SHELVES IN THE KITCHEN AND DRY STORAGE ROOM. [CA] CLEAN THE SHELVES MORE OFTEN.

FOUND ALL THE WORKING CONTAINERS IN THE DRY STORAGE ROOM WITH GREASE AND GRIME ON THE OUTSIDE. [CA] CLEAN THE CONTAINERS MORE OFTEN.

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: FOUND THE HARD PLASTIC SHELF LINER IN THE WALK IN COOLER BEING BROKEN ON THE EDGES AND CORNERS. [CA] REPLACE THIS PART OR REMOVE IT.

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

Inspector Observations: FOUND THE FLOORS THROUGHOUT THE KITCHEN WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
EGGROLLS	REACH IN FREEZER	21.00 Fahrenheit	
BEEF	WALK IN COOLER	33.00 Fahrenheit	
CHICKEN	WALK IN COOLER	34.00 Fahrenheit	
RICE	RICE COOKER	159.00 Fahrenheit	
FISH	WALK IN COOLER	33.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	NEXT TO COOKLINE	65.00 Fahrenheit	
NOODLES	NEXT TO COOK LINE	72.00 Fahrenheit	

Overall Comments:

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CLOSURE / PERMIT SUSPENSION NOTICE

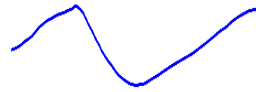
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/26/2022**. 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.

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: TOM PHUNG
PIC
Signed On: October 12, 2022