

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 FA0271034 - MA MA CHEN'S KITCHEN | | Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014 | | Inspection Date 01/10/2021 | |
| Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name MA MA CHEN'S KITCHEN CO | | Inspection Time 15:15 - 17:05 |
| Inspected By RAYMOND CHUNG | Inspection Type ROUTINE INSPECTION | Consent By BOBBY CHAN | FSC Hoi Po Chan 09/25/2022 | | |

| |
|---|
| Placard Color & Score GREEN 82 |
|---|

| 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 | | | | | | S |
| K06 Adequate handwash facilities supplied, accessible | X | | | | | | S |
| 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 | | |
| 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 | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations:

Signs relating to COVID-19 were not posted. [corrective action] Print out the attached sign and post at the entrance.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

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

Inspector Observations:

1. Beef in a pot on the stock pot burner measured at 90F. Stock pot burner was turned off. [corrective action] Ensure beef is hot held at 135F or above. [correction] Stock pot burner was turned on to reheat the beef. Owner was instructed to keep the burner on to hot hold the beef.

2. Pig feet and ground pork held on the griddle measured at 115F to 130F. Griddle was turned off. [corrective action] Ensure pig feet and ground pork are held at 135F or above. [correction] The pots were transferred to the stove to reheat. The chef to bring food to a boil and then hot hold on griddle with the griddle turned on.

Minor Violations

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:

Observed raw meats stored above produce in the walk-in cooler. [corrective action] Reorganize the food in the walk-in cooler. Store raw meats and poultry on one side. Store produce and cooked foods on the other side to prevent cross contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed employee preparing food at the 3-compartment sink. [corrective action] Use one of the designated food preparation sinks to prepare food. The 3-compartment sink shall be reserved for cleaning equipment only.

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 temperature of the island refrigerator measured at 47F. Coils were found to be frozen. [corrective action] Adjust or repair the refrigerator so that food can be held at 41F or below. **

Note: Owner unplugged refrigerator for approximately 20 minutes to allow it to defrost. Refrigerator was plugged back in at the end of this inspection. Owner to verify that ambient temperature is at 41F or below later today.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Observed knives stored in crevices between prep table and prep unit. [corrective action] Store knives in an area that is clean, such as a cleanable container.

2. Observed ice scoop stored on the table. [corrective action] Store the scoop in a cleanable container.

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

Inspector Observations:

Observed food debris and blood on the floor in the walk-in freezer. [corrective action] Clean the floor and maintain routinely.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|----------------------|---------------------|--------------------|-----------------|
| pig feet | griddle | 115.00 Fahrenheit | |
| quat sanitizer | from the dispenser | 200.00 PPM | |
| pig ear | prep unit | 40.00 Fahrenheit | |
| chlorine sanitizer | dishwasher | 50.00 PPM | |
| cooked ground pork | walk-in cooler | 43.00 Fahrenheit | |
| ground pork dumpling | stove top | 151.00 Fahrenheit | |
| tofu | walk-in cooler | 35.00 Fahrenheit | |
| eggs | walk-in cooler | 39.00 Fahrenheit | |
| warm water | men's restroom | 100.00 Fahrenheit | |
| beef | stock pot | 90.00 Fahrenheit | |
| ground pork | griddle | 130.00 Fahrenheit | |
| ambient | island refrigerator | 47.00 Fahrenheit | |
| hot water | 3-compartment sink | 160.00 Fahrenheit | |
| beef tripe | prep unit | 40.00 Fahrenheit | |
| raw pork | island refrigerator | 47.00 Fahrenheit | |

Overall Comments:

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 **1/24/2021**. 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:

Signed On: January 10, 2021

Comment: Signature was not captured. This report to be e-mailed to hpcbobby@yahoo.com