

# 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

<b>Facility</b> FA0211297 - HUNAN TASTE		<b>Site Address</b> 998 N 4TH ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 11/06/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>85</b> </div>				
<b>Program</b> PR0300502 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HUANG, XIAN MING		<b>Inspection Time</b> 12:50 - 14:10					
<b>Inspected By</b> MINDY NGUYEN		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> DAN					<b>FSC</b> XIANMING HUANG 05/27/2026	

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						S
K07	Proper hot and cold holding temperatures	X						S
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Employee food handler cards were expired.**

**[CA] Obtain valid food handler cards.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: In the back area: observed raw meat thawing at ambient room temperature.**

**[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:**

- 1) Under refrigeration
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles
- 3) In a microwave oven
- 4) During the cooking process

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: Inside the walk-in refrigerator: observed raw meat stored directly above bowls uncovered raw vegetables.**

**[CA] Store raw meats away from and below ready-to-eat foods to prevent cross-contamination.**

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

**Inspector Observations: Observed accumulation of food debris on surfaces, especially cooking equipment, fryer, and dry storage shelves.**

**Observed heavy accumulation of dust on the fan cover inside the walk-in refrigerator.**

**[CA] Keep surfaces clean.**

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: Observed soiled cardboard and aluminum foil were used to line shelves/surfaces.**

**[CA] Discard cardboard and aluminum foil. All surfaces must be smooth, durable, and easily cleanable.**

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

**Inspector Observations: Observed accumulation of grease under the type-I hood.**

**[CA] Keep hood clean.**

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

**Inspector Observations: Observed accumulation of food debris on floors inside walk-in refrigerator, especially along walls.**

**[CA] Keep floors clean.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
CHLORINE	DISHWASHER	50.00 PPM	
VEGETABLES	REACH-DOWN PREP UNIT	38.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MEATS, VEGETABLES	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
RICE	RICE WARMER	150.00 Fahrenheit	
NOODLES, RICE, TOFU	PREP COUNTER NEAR COOKLINE	45.00 Fahrenheit	45-49F (DILIGENT PREP; EMPLOYEES STATED FOOD IS TAKEN OUT ONLY DURING BUSY RUSHES FOR MAXIMUM 1 HOUR THEN RETURNED TO REFRIGERATION)

## Overall Comments:

**Note: facility lacks a designated handwash sink. Observed the leftmost compartment of the 3-compartment sink was set up as a handwash station (observed wall-mounted soap dispenser and paper towel dispenser). Upon remodel or change of ownership, facility will be required to install a separate handwash sink.**

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 **11/20/2024**. 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.

## 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: Dan Qin  
Waitress  
Signed On: November 06, 2024