

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 FA0283248 - ROYAL FOOD		Site Address 10477 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 03/11/2025		Placard Color & Score YELLOW 55		
Program PR0424891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZOU, SUHUA		Inspection Time 11:50 - 13:50			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KELLY ZOU				FSC Suhua Zou 5/11/29

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		X			N
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures	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		X			
K14	Food contact surfaces clean, sanitized		X		X			N
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				N

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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee observed cleaning with the hose and towels and then proceeded back to the cook line and handled food contact equipment without handing his hands. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels when changing tasks and prior to handling food or food contact equipment.*

[COS] *Employee was stopped to have him properly wash his hands. Employee was also instructed to properly wash contaminated equipment.*

Follow-up By 03/13/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Open container of oil was adulterated by splash from employee spraying the walls, tables and floor of the kitchen with a sprayer hose. [CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.*

[COS] *Employee discarded the oil into the trash.*

Follow-up By 03/13/2025

K14 - 8 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: *1) Observed knives stored on shelf while still soiled with dried debris from raw meat.*

2) Food contact utensils and equipment on storage shelves were contaminated from splash by employee using sprayer hose to clean the floors.

3) Containers used to serve rice to customers are stored under the rice cooker while still soiled with debris of rice.

[CA] *Food contact equipment and utensils shall be properly cleaned and sanitized prior to storage or use.*

[COS] *Employee removed all equipment to be properly washed, rinsed, and sanitized.*

Follow-up By 03/13/2025

Minor Violations

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

Inspector Observations: *Food handler cards for employees are not available for review. [CA] All employees that handles, prepares, or serves food shall have a valid food handler card available for review within 30 days from their date of hire.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Employee was cleaning the kitchen using the sprayer hose that resulted in contaminating paper towels inside the dispenser. [CA] All parts of the handwash sinks shall be maintained clean and useable.*

[COS] *Soiled paper towels were taken out of the dispenser.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple dead cockroaches observed on the floor in the middle of the kitchen. Per employee, the cockroaches were flushed out from behind and under equipment by him spraying the floors with the sprayer hose. [CA] The premises of each food facility shall be kept free of vermin and vermin debris. Facility shall clean and sanitized all affected areas.*

Did not observed any other evidence or live or dead cockroaches in the kitchen or food storage areas. There is also no signs that food have been contaminated by vermin. A follow-up inspection will be conducted and if additional evidence of a vermin infestation is observed - facility will be subject to enforcement action.

Follow-up By 03/13/2025

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 reach-in cooler and walk-in cooler, raw foods are stored above ready-to-eat foods.*

[CA] *Raw foods shall be stored separate or below ready-to-eat foods to prevent cross-contamination.*

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

Inspector Observations: Containers of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.

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

Inspector Observations: Accumulation of grease and debris on shelves located under prep tables and on storage shelves. [CA] Frequently clean nonfood contact surfaces, or as needed, to prevent the accumulation of debris.

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: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are used, reused, and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door of facility is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Squid	Food prep unit insert	40.00 Fahrenheit	
Pork	Walk-in cooler	40.00 Fahrenheit	
Noodles	Food prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Food prep unit insert near cook line	38.00 Fahrenheit	
tofu	Walk-in cooler	41.00 Fahrenheit	
Chlorine santiizer	Three compartment sink	100.00 PPM	
Tofu	Food prep unit	40.00 Fahrenheit	
raw beef	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Food prep unit insert	39.00 Fahrenheit	
Raw fish	Food prep unit insert near cook line	34.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Raw pork	Food prep unit insert near cook line	38.00 Fahrenheit	
Milk	Reach-in cooler of food prep unit	40.00 Fahrenheit	
Beef	Cook top	199.00 Fahrenheit	
Pork	Reach-in cooler of food prep unit	41.00 Fahrenheit	
Raw fish	Food prep unit insert	36.00 Fahrenheit	

Overall Comments:

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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 **3/25/2025**. 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: Kelly Zou
Manager/Owner

Signed On: March 11, 2025