

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 FA0256498 - CHEF Z'S		Site Address 1600 S DE ANZA BL 30, SAN JOSE, CA 95129	Inspection Date 05/22/2025
Program PR0374572 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZHENG, WENHAI	Inspection Time 14:25 - 15:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA RAMIREZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/22/2025

Minor Violations

Cited On: 05/06/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Compliance of this violation has been verified on: 05/22/2025

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/22/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for improper holding temperatures and various minor violations.

The following violations have been corrected:

K07M - Improper hot and cold holding temperatures

K05 - Hands not clean/improperly washed/gloves not used properly

K06 - Inadequate handwash facilities: supplied or accessible

K09 - Improper cooling methods

K13 - Food not in good condition/unsafe/adulterated

K14 - Food contact surfaces unclean and unsanitized

K23 - Observed rodents, insects, birds, or animals

K30 - Food storage containers are not identified

K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity

K42 - Garbage and refuse improperly disposed

K44 - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing

The following violation still needs corrective action:

K45 - Floor, walls, ceilings: not built, not maintained, not clean

- Observed accumulation of food debris on the floor underneath the cookline, mainly under the deep fryers. Clean and maintain facility floors to prevent harborage of vermin.

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 **6/5/2025**. 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: MARIA RAMIREZ
PREP COOK
Signed On: May 22, 2025