

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 FA0209038 - CHINESE GOURMET EXPRESS		Site Address 2200 EASTRIDGE LP 9203, SAN JOSE, CA 95122		Inspection Date 09/21/2022	
Program PR0304199 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHINESE GOURMET GROUF		Inspection Time 13:20 - 14:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By BRYAN	FSC Yenling Chuang 11/21/2024	

Placard Color & Score
GREEN
70

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
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				
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				N
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		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		
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		
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		
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

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

Inspector Observations: *One live adult cockroach observed between wall and top shelf above the three-compartment sink. One dead cockroach observed on bottom shelf below the steam table. One dead cockroach observed on wall above employee's locker. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings. [COS] PIC abated live cockroach above three-compartment sink.*

Minor Violations

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

Inspector Observations: *Employees' three-year food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Hand wash station in the back kitchen adjacent to the three-compartment sink lacked paper towels. [CA] Single-use sanitary towels shall be provided in dispensers at all times.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Deep fried battered chicken at the deep fryer and stir fried chicken at the wok line maintained out in ambient temperature measured between 70F to 75F. Per cook, items were cooked approximately one hour ago. Items are maintained out until needed for service in which items are further cooked. [CA] PHFs shall be held at 41F or below or at 135F or above. [COS] PIC relocated items into the walk-in refrigerator to immediately cool.*

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

Inspector Observations: *Two containers of cooked chicken and BBQ pork not yet reach cooling temperatures maintained tightly covered and stacked to the brim. Per PIC/cook, items were just cooked less than 30 minutes prior. Items are cooled and then further cooked again when needed for service. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water at three-compartment sink measured at 111F. [CA] Hot water shall be supplied at a minimum temperature of at least 120F measured from the faucet throughout facility except at handwash sinks.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Condensation below the condenser unit inside the walk-in refrigerator observed leaking onto a catch container. [CA] Condensation line from walk-in refrigerator shall drain into an approved plumbing system. Investigate cause for leak.*

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)

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Inspector Observations: Condensation leaking from the condenser observed being caught with a plastic tub stored above a case of cabbage. [CA] All food shall be separated and protected from possible contamination. Relocate case of cabbage and investigate cause for leaky condenser.

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: Clean scoops and spoons stored with the food contact portion facing up and exposed directly next to the hand washing station in the front service area. [CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor. Clean equipment and utensils shall be covered or inverted to prevent contamination of the food contact surface.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Beef and broccoli	Steam table	140.00 Fahrenheit	
Chow mein noodles	Steam table	137.00 Fahrenheit	
Fried rice	Steam table	136.00 Fahrenheit	
Raw shrimp	Preparation refrigerator	37.00 Fahrenheit	
BBQ pork	Steam table	135.00 Fahrenheit	
Raw pooled eggs	Preparation refrigerator	36.00 Fahrenheit	
Orange chicken	Steam table	147.00 Fahrenheit	
Madarin chicken	Steam table	138.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	200.00 PPM	
Sweet and sour chicken	Steam table	142.00 Fahrenheit	
Raw pork	Walk-in refrigerator	39.00 Fahrenheit	
Raw pork	Preparation refrigerator	38.00 Fahrenheit	Top insert
Chow mein noodles	Walk-in refrigerator	40.00 Fahrenheit	
Raw Mandarin chicken	Walk-in refrigerator	40.00 Fahrenheit	
Raw chicken	Preparation refrigerator	38.00 Fahrenheit	Top insert
Kung pao chicken	Steam table	145.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	38.00 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 **10/5/2022**. 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.

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: Bryan
Cook/PIC
Signed On: September 21, 2022