

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 FA0204844 - SUZHE EATERY		Site Address 4256 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 11/21/2019	
Program PR0300362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARIES II LLC		Inspection Time 11:45 - 13:25
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By JIAN HUA SHI	FSC Exempt		

Placard Color & Score
GREEN
91

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						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		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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, 14125(b), 114141

Inspector Observations: In the ice machine, observed grime and mold buildup in the inner panel and side panels. [CA] Ensure ice machine is regularly cleaned and sanitized to prevent contamination of food (ice).

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Below the warewash machine, observed container of chlorine stored on the floor. [CA] Ensure chemicals stored below the warewash area are stored off the floor.

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: Observed several warped wooden prep tables with non-smooth counter-tops. [CA] Ensure wooden prep tables are removed and replaced with approved prep tables that are durable, smooth, and easily cleanable.

Across from the cookline, at the 2 door reach in refrigerator, observed broken and worn gaskets. [CA] Ensure gaskets at refrigerators are replaced and in good repair.

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: At the gate for the back door, observed a small gap between the bottom of the gate and the floor. [CA] Ensure a door sweep is installed for the gate to prevent an entrance for vermin.

At the prep tables by the cookline, observed equipment installed with hanging wires and wires wrapped in paper. [CA] Ensure wires are properly installed and sealed in a manner to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient air temperature	2 door reach in refrigerator	38.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	34.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	34.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	34.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	30.00 Fahrenheit	
ambient air temperature	6 door undercounter refrigerator with prep top	30.00 Fahrenheit	
ambient air temperature	reach in refrigerator	38.00 Fahrenheit	
pork	walk-in refrigerator	34.00 Fahrenheit	
chicken	walk-in freezer	2.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: ARIES II LLC

NEW FACILITY NAME: SU ZHE EATERY

The applicant has completed the application for an Environmental Health Permit.

FP14 \$1,435.00 Invoice to be sent to facility address at a future date when change of ownership is processed.

Permit issued and valid: 01/01/2020 - 12/31/2020

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 11/21/2019**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today.

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 **12/5/2019**. 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: JIAN HUA SHI
OWNER
Signed On: November 21, 2019