

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 FA0282187 - GONG CHA		Site Address 2200 EASTRIDGE LP 2000, SAN JOSE, CA 95122	Inspection Date 04/09/2021
Program PR0423326 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QUYEN BANH	Inspection Time 10:00 - 10:35
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By QUYEN BANH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/08/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 04/09/2021

Cited On: 04/08/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 04/09/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	hand wash sink	100.00 Fahrenheit	
hot water	3 compartment warewash sink	1,209.00 Fahrenheit	

Overall Comments:

Verified hot water was restored on 4/19/2021.

The following was discussed with the operator.

FSC providers. Provider list emailed with report.

warewashing: Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

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 **4/23/2021**. 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: _____

Signed On: April 09, 2021