

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 FA0206711 - TASTE OF CHINA		Site Address 1659 BRANHAM LN I, SAN JOSE, CA 95118		Inspection Date 08/09/2021	
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHAI, SIN-KIONG		Inspection Time 15:30 - 17:00
Inspected By JOSEPH SCOTT		Inspection Type ROUTINE INSPECTION		Consent By HUEI LI CHAI	
				FSC SONG OING YANG 01/30/2025	

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						S
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				N
K06 Adequate handwash facilities supplied, accessible	X						
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	X	
K27 Food separated and protected		
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	X	
K34 Warewash facilities: installed/maintained; test strips		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0206711 - TASTE OF CHINA	Site Address 1659 BRANHAM LN I, SAN JOSE, CA 95118	Inspection Date 08/09/2021
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHAI, SIN-KIONG	Inspection Time 15:30 - 17:00
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

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

Inspector Observations: EMPLOYEE OBSERVED WASHING GLOVED HANDS [CA] REMOVE GLOVES. Properly wash hands with soap, warm water and dry using single use paper towels as required.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: IMPROPER THAWING IN THE 3 COMPARTMENT WAREWASHING SINK [CA] USE THE FOOD PREP SINK.

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

Inspector Observations: PARTICLE BUILD UP ON DRY STORAGE CONTAINERS [CA] CLEAN ROUTINELY.

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: EMPLOYEE DRINK ON PREP COUNTER DURING FOOD PREPARATION [CA] REMOVE. CLEAN AND SANITIZE ALL AFFECTED AREAS.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
SOUP	STEAM TABLE WELLS	169.00 Fahrenheit	
RICE	HOT HOLD/INT UNIT	168.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK FAUCET	130.00 Fahrenheit	
BEEF	WALK IN REFRIGERATOR	39.00 Fahrenheit	
SHRIMP	REFRIGERATED PREP ISLAND	36.00 Fahrenheit	
FROZEN POULTRY	2 DOOR REACH IN FREEZER	-8.00 Fahrenheit	
CHLORINE SANITIZING RINSE	MECHANICAL WAREWASHING MACHINE	50.00 PPM	

Overall Comments:

HUEILI@YAHOO.COM

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 **8/23/2021**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206711 - TASTE OF CHINA	Site Address 1659 BRANHAM LN I, SAN JOSE, CA 95118	Inspection Date 08/09/2021
Program PR0303591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHAI, SIN-KIONG	Inspection Time 15:30 - 17:00

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: HUEI LI CHAI
OWNER

Signed On: August 09, 2021