

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 FA0206933 - YUMMY KITCHEN		Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118		Inspection Date 01/24/2024	
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUPER BOTHER, INC		Inspection Time 12:20 - 13:35
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By CHEN (O)	FSC Not Available		

Placard Color & Score
GREEN
83

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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		
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0206933 - YUMMY KITCHEN	Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118	Inspection Date 01/24/2024
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUPER BOTHER, INC	Inspection Time 12:20 - 13:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured container of pooled eggs holding at 51F at cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [SA] Operator directed to discard of PHFs after 4 hours.

Minor: Measured container of marinated beef holding between 44F - 45F in 2 door cold top for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: 1. Lacking food safety manager certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Lacking employee food handlers card. [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.

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

Inspector Observations: Found bags of meats thawing on counter top near cooks line. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1. Lacking filters at mechanical exhaust hood. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

2. Found a fryer stored outside of mechanical exhaust hood. [CA] Relocate fryer under mechanical exhaust hood and/or remove equipment from food facility.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found drain line under ice machine directly in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.

2. Found leaking goose neck faucet at warewash sink (left side) when water is on. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0206933 - YUMMY KITCHEN	Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118	Inspection Date 01/24/2024
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUPER BOTHER, INC	Inspection Time 12:20 - 13:35

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	counter	59.00 Fahrenheit	diligent prep
vegetables	3 door upright	41.00 Fahrenheit	
ground pork	counter	94.00 Fahrenheit	process of cooling
hot water	warewash/1-comp	120.00 Fahrenheit	
beef	chest freezer	37.00 Fahrenheit	
bean sprouts	2 door cold top	41.00 Fahrenheit	
pooled eggs	ounter @ cooks line	51.00 Fahrenheit	for less than 4 hours. [SA] Operator directed to discard of PHFs after 4 hours.
meat	2 door upright freezer	2.30 Fahrenheit	
marinated shrimp	2 door cold top	41.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
beverage	1 door upright	35.00 Fahrenheit	
marinated beef	2 door cold top	44.00 Fahrenheit	between 44F - 45F
raw chicken	2 door cold top	40.00 Fahrenheit	
pork rib	counter	103.00 Fahrenheit	process of cooling

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 **2/7/2024**. 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: Chen Liew
Owner

Signed On: January 24, 2024