

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 FA0204866 - JING JING RESTAURANT		Site Address 443 EMERSON ST, PALO ALTO, CA 94301		Inspection Date 04/04/2023	
Program PR0303332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSAI, KING		Inspection Time 11:15 - 12:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By BETTY TSAI	FSC Betty Tsai 9/2/23	

Placard Color & Score
GREEN
81

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X				
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						S
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	X	
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	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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee was observed handling cleaning chemicals and did not wash hands prior to returning to food preparation. [CA] When changing task and prior to handling food - employee shall properly wash hands using warm water, soap, and single-use paper towels.
[COS] Employee was asked to properly wash hands prior to contaminating any food.

Minor Violations

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

Inspector Observations: Minced garlic in oil located at the cook line was measured at 48F. [CA] Minced garlic in oil is a potentially hazardous food and shall be held at 41F and below or at 135F and above.

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)

Inspector Observations: Improper food storage observed inside the walk-in cooler with raw chicken and raw seafood stored on the shelf above ready-to-eat foods (tofu) [CA] Properly store raw food items by order of their minimum cooking temperatures where items requiring higher cooking temperature are stored on the bottom (i.e raw beef shall be stored above raw chicken). Ready-to-eat food items shall be stored above raw food items to protect it from cross contamination.

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

Inspector Observations: 1) Spray bottle held by the cook line was not labeled. [CA] Spray bottles used in a food facility shall be labeled to clearly identify it's contents.

2) Sanitizer bucket for wiping towels was measured at 200 ppm of chlorine. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Heavy accumulation of grease observed on the hood filters above the cook line. [CA] Frequently clean hood and hood filters to prevent accumulation of grease.

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's personal items (medication, snacks, tools) was stored on the shelf above the food preparation area located next to the food prep unit. [CA] Personal items shall be stored separate or below areas of food preparation.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
Pork	Cooked	166.00 Fahrenheit	
Raw chicken	Reach-in cooler	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	35.00 Fahrenheit	
fried pork	Food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	200.00 PPM	
Spicy soup	Hot holding	155.00 Fahrenheit	
Bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Garlic in oil	By cook line	47.00 Fahrenheit	
Rice	Hot holding	161.00 Fahrenheit	
Beef	Food prep table	155.00 Fahrenheit	
Raw shrimp	Walk-in cooler	33.00 Fahrenheit	
Milk	Beverage cooler	41.00 Fahrenheit	
Raw pork	Reach-in cooler	39.00 Fahrenheit	
Egg rolls	Food prep unit	38.00 Fahrenheit	
Raw chicken	Food prep unit	40.00 Fahrenheit	
Raw beef	food prep insert	37.00 Fahrenheit	
Raw shrimp	Food prep insert	41.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Raw eggs	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

Discussed with operator about keeping hand washing sinks unobstructed and with soap and paper towels available. Also discussed the reuse of cardboard used to line the floor when in operation.

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 **4/18/2023**. 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: Betty Tsai
Manager

Signed On: April 04, 2023