## OFFICIAL INSPECTION REPORT

**Owner Name:** TSAI, KING  
**Facility Name:** JING JING RESTAURANT  
**Site Address:** 443 EMERSON ST, PALO ALTO, CA 94301  
**Program:** PR0303332 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

### Major Risk Factors and Interventions Violations:

**K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)**

*Inspector Observations:* The only handwash sink in kitchen does not have paper towels

[CA] - Maintain ALL handwash sinks fully stocked with soap and paper towels inside dispensers.

[COS] - Sink restocked

**Corrected on 05/30/2018**

**K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5**

*Inspector Observations:* Found 6 live cockroaches inside glue traps on table next to cookline/prep area. No other cockroaches, dead or alive found in kitchen/food prep area  
Found 3 dead and 3 live cockroaches on glue trap on floor under tea/water station  
Found dry/old rodent droppings on stairway and on floor in upstairs storage area (near photos and tall white refrigerator)

[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Eliminate all evidence of vermin, including dead bodies and droppings.

[COS] - Cockroaches on glue traps were discarded in trash, this area was cleaned and sanitized

**For follow up inspection:**

- Eliminate all food, water and shelter sources for vermin
- Contact Orkin for another treatment ASAP, provide service report at follow up inspection
- Look for entryways and harborage areas for vermin and eliminate
- Clean the entire area below tea/water station, remove standing water
- Clean and remove all rodent droppings and broken bottles upstairs.
- Ensure all surfaces are clean and sanitized (use water and small amount of bleach)

**Corrected on 05/30/2018**

### Minor Risk Factors and Interventions Violations:

**K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):**

*Inspector Observations:* Lack of food safety manager certificate and observed only one food handler card

[CA] - At least one persons shall have a valid food safety manager certificate. ALL employees shall have valid food handler cards. Keep cards and certificate at facility available for review

**K22 - 3 Points - Sewage and wastewater improperly disposed - Applicable Section(s): 114197**

*Inspector Observations:* Drain line to sink at tea/water station is not operable. Water drains to bucket which has been leaking, causing water build up, damaging floors.

[CA] - All liquid waste must drain to an approved fully functioning sewage disposal system. Clean this area thoroughly.

### Performance Based Inspection Questions:

Satisfactory - Hands clean/properly washed/gloves used properly.

Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Satisfactory - Adequate handwash facilities: supplied or accessible.

### Measured Observations:
Facility ID: FA0204866

Site Address: 443 EMERSON ST, PALO ALTO, CA 94301

Program: PR0303332 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14

Inspection Date: 05/30/2018
Inspection Time: 12:30-14:00

Owner Name: TSAI, KING

TSAI, KING
Owner Name:

Location                     Item                  Measurement   Comments
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refrigerator                holding ham             44.00 Fahrenheit *repair to provide 41°F or below
chicken                     holding                 135.00 Fahrenheit
raw beef                    walk in                 39.00 Fahrenheit
pork sweet and sour         in plastic bags = cooling 61.00 Fahrenheit cooling process
rice                        steam table             141.00 Fahrenheit
hot water                   2-cmop                  140.00 Fahrenheit
shrimp                      steam table             143.00 Fahrenheit
warmw ater                  womens restroom         100.00 Fahrenheit

Overall Comments:

Follow up inspection will be on Wednesday 6/6/18 to follow up on major violations

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 6/13/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Betty Tsai
Signed On: May 30, 2018

Manager