

# 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 Fax (408) 298-6261 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

**Owner Name:** CHANGLE LLC  
**Facility Name:** SHANGHAI GARDEN RESTAURANT  
**Site Address:** 20956 HOMESTEAD RD, CUPERTINO, CA 95014  
**Program:** PR0303604 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

**Facility ID:** FA0200920  
**Inspection Date:** 05/14/2018  
**Inspection Time:** 11:45-13:00

**Inspected By:** MINDY NGUYEN  
**Inspection Type:** ROUTINE INSPECTION  
**Consent to Inspect Granted By:** WILLY

Pictures Taken

### Major Risk Factors and Interventions Violations:

K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Measured the temperatures of the following foods: cooked noodles (60F), tofu (50F), boiled eggs (85F). Foods were stored at ambient temperature. [CA] Keep potentially hazardous foods at 41F and below, or 135F and above. [COS] Foods were moved to a refrigerator.*

Corrected on  
05/14/2018

### Minor Risk Factors and Interventions Violations:

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *1) The paper towel dispenser (at the handwash sink inside the main kitchen) was empty. Another stocked handwash sink was located nearby. [CA] Keep paper towels stocked at all times.*

*2) An apron was hanging directly in front of the main kitchen handwash sink. [CA] Do not block handwash sink.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Observed accumulation of brown grime on the inside surface of the ice machine. Ice was not touching the contaminated surface. [CA] Keep ice machine clean.*

### Good Retail Practices Violations:

K26 - 2 Points - Unapproved thawing methods used; frozen food - Applicable Section(s):114018, 114020, 114020.1

**Inspector Observations:** *Observed raw meat stored in standing water in the 2-compartment sink. [CA] Food shall be thawed under refrigeration or completely submerged under cold running water.*

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *1) Observed employee preparing meat dumplings at a table in the dining area. [CA] Do not prepare foods in the dining area. All food preparation must be in the kitchen.*

*2) Observed bulk food containers in the dry storage area did not have lids. [CA] Keep lids on bulk food containers.*

*3) In dry storage area: observed scoop handle stored so that it directly contacts the food. [CA] Store scoops so that the handle does not contact food, to prevent cross-contamination.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *Observed unapproved noodle making machine in the back of the kitchen. Employee stated it is no longer being used. [CA] Discard unused equipment. Use only NSF/ANSI/UL/ETL approved equipment. \*REPEAT VIOLATION.\* Repeat violations may result in enforcement action.*

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s):114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *In the dry storage room, under the shelves: observed accumulation of debris on floor. [CA] Keep floors clean.*

### Performance Based Inspection Questions:

- Satisfactory - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Hands clean/properly washed/gloves used properly.
- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

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## Measured Observations:

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	2-COMPARTMENT SINK	120.00 Fahrenheit	
BOILED EGGS	KITCHEN COUNTER	85.00 Fahrenheit	
WARM WATER	HANDWASH SINKS	100.00 Fahrenheit	
RAW BEEF	PREP INSERT	40.00 Fahrenheit	
CHLORINE	DISH MACHINE	50.00 PPM	
TOFU	KITCHEN COUNTER	50.00 Fahrenheit	
NOODLES	KITCHEN COUNTER	60.00 Fahrenheit	
RAW BEEF	WALK-IN REFRIGERATOR	37.00 Fahrenheit	IR
HOT WATER	PREP SINK	120.00 Fahrenheit	
RAW CHICKEN	PREP INSERT	40.00 Fahrenheit	

## Overall Comments:

**FSC: Ying Li, ServSafe, cert. #155932209, exp. 09/27/2022. Discussed food allergens and consumer advisory handouts.**

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 **5/28/2018**. 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:** Ying Li  
Manager  
**Signed On:** May 14, 2018