

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 FA0200920 - SHANGHAI GARDEN RESTAURANT		Site Address 20956 HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 10/10/2018	
Program PR0303604 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHANGLE LLC		Inspection Time 12:30 - 13:45
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By ERIC	FSC YING LI 09/27/2022	

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTION	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						S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures		X		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				
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		
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		X
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		
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	

Violation Comments and Observations

Major Violations

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

Inspector Observations: *In plastic bins, measured tofu to be 52F. Employee stated tofu had been left out for approximately 2 hours.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Tofu was moved to a refrigerator.*

Minor Violations

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

Inspector Observations: *One food handler card was expired.*

[CA] *Obtain a valid food handler card.*

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

Inspector Observations: *The kitchen handwash sink lacked paper towels and soap. Another nearby handwash sink was stocked with soap and paper towels.*

[CA] *Keep all handwash sinks stocked with soap and paper towels.*

[COS] *Paper towels and soap were refilled.*

REPEAT VIOLATION

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 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 brown substance on inside walls of ice machine. Ice was not in direct contact with brown substance.*

[CA] *Keep ice machine clean.*

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: *Observed employees preparing meat dumplings at a table in the dining area.*

[CA] *All food prep must occur only in the kitchen area. *REPEAT VIOLATION**

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

Inspector Observations: *Observed accumulation of debris on refrigerator doors and handles.*

[CA] *Clean refrigerator surfaces.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available upon request.*

[CA] *Keep a metal probe thermometer available to measure internal food temperatures.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
TOFU	FRONT PREP INSERT	40.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
PORK	PREP INSERT	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
EGGS	WALK-IN REFRIGERATOR	39.00 Fahrenheit	IR
CHLORINE	CHEMICAL DISHWASHING MACHINE	50.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	WALK-IN REFRIGERATOR	38.00 Fahrenheit	
WARM WATER	HANDWASH SINK, RESTROOM	100.00 Fahrenheit	
PORK	FRONT GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
SHRIMP	PREP INSERT	41.00 Fahrenheit	
TOFU	PREP AREA	52.00 Fahrenheit	

Overall Comments:

Discussed shigella/handwashing handouts. Discussed proper cooking temperatures.

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 **10/24/2018**. 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:

- [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: Qin Yuan Li
Owner

Signed On: October 10, 2018