

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 04/22/2019		Placard Color & Score RED 69
Program PR0303604 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHANGLE LLC		Inspection Time 12:45 - 14:30	
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By SHINA	FSC YING LI 09/27/2022			

RISK FACTORS AND INTERVENTIO	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			
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		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		X			

GOOD RETAIL PRACTICE	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		
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		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *Inside in the prep area: measured the internal temperature of fried tofu (60F - 75F), sliced tofu (60F), and sliced tomatoes (56F) . Employee stated food had been held for 30 minutes.*

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

[COS] *Foods were moved inside a refrigerator.*

Follow-up By
04/26/2019

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed a live nymph cockroach inside bin of salt in the dry storage room.*

[CA] *Protect food from contamination.*

[COS/SA] *Salt was discarded. Facility was closed due to evidence of cockroach infestation. See comments section below.*

Follow-up By
04/26/2019

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed cockroaches in the following locations:*

- *One live nymph cockroach inside a bin of salt in the dry storage area*
 - *One live adult cockroach on the wall behind the 3-compartment sink*
 - *One live adult cockroach inside the center compartment of the 3-compartment sink*
 - *One live adult cockroach on the floor under the cooking equipment*
 - *One deceased adult cockroach on the floor under the cooking equipment.*
- [CA]** *Keep facility clear of cockroaches.*

Follow-up By
04/26/2019

Facility was closed. See comments section below.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employees wipe face/nose with hands, then continue preparing food.*

[CA] *Wash hands after touching face/body parts and before handling food or clean equipment.*

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

Inspector Observations: *Observed accumulation of grease on sides of equipment (sides and underside of cooking equipment, meat grinder, etc.)*

[CA] *Keep surfaces clean.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *1) Observed hole in wall underneath the handwash sink in the main kitchen.*

[CA] *Seal all holes/gaps/crevices in walls/floors/ceilings.*

2) Observed food debris on wall in the dry storage area. Observed accumulation of debris on floor under cooking equipment.

[CA] *Keep walls/floors clean.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
FISH BALL	PREP INSERT	41.00 Fahrenheit	
CUT TOFU	PLASTIC BIN, PREP AREA	60.00 Fahrenheit	
CHICKEN	FRONT GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
EGGS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
CHLORINE	CHEMICAL DISHWASHER	50.00 PPM	
CUT TOMATOES	PREP INSERT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SLICED TOMATOES	PREP COUNTER	56.00 Fahrenheit	
RAW MEAT	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
SHRIMP	PREP INSERT	40.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
FRIED TOFU	PLASTIC BIN, PREP AREA	60.00 Fahrenheit	60F - 75F RANGE

Overall Comments:

The facility was closed due to evidence of a live cockroach infestation (see violations K23 and K13 above). Clean and sanitize surfaces, and seal all gaps/cracks/holes in walls/floors/ceilings/equipment (including but not limited to the surfaces under the cooking equipment, the 3-compartment sink, the cove base along the floor, etc.).

When the facility is clear of cockroaches, all surfaces have been cleaned, and all gaps have been sealed, call Mindy Nguyen at (408) 918-7114 to schedule a re-opening.

Note: Mindy is not available Wednesdays after 11:00am, or Fridays. On Wednesdays and Fridays, please call the main office at (408) 918-3400.

****If any cockroaches are observed during the follow-up inspection, the facility will not be re-opened.****

****A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after the first follow up shall be billed \$219/hr during business hours and \$493/hr during non-business hours upon availability. Failure to comply may result in enforcement action.****

Per PIC, the facility received monthly pest control. Recommend having pest control service at least once per week for the next month, then monthly thereafter.

Handouts provided: children's meal and plastic straw restriction.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/6/2019**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: April 22, 2019