

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 FA0214323 - FAMOUS FOOD RESTAURANT		Site Address 872 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94	Inspection Date 06/25/2025
Program PR0302131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SHI, HUI MIN	Inspection Time 12:40 - 14:05
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By CATHY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: 2 live cockroaches and 4 dead cockroaches observed in the trap on the floor located at the back door area.

No cockroach activity observed in other part of the facility.

Pest control serviced facility on 6/17. Pest control provided monthly service to facility.

Per PIC, pest control service sprayed the facility and provided traps. PIC was told to replace trap when it's full.

[CA] The premises of each food facility must be maintained free of vermin.

[COS] PIC took pictures of the trap, discarded and replaced trap. PIC will contact pest control for another service this week. Retain pest control report on site for next inspection review. A follow up inspection will be conducted in next for compliance. Clean and sanitize affected area.

Follow-up By 06/30/2025

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Cardboards were used as liner on shelves in facility.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Back door in kitchen was opened to outside at the time of inspection.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Debris built up on the floor in facility.

[CA] Clean and maintain.

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

Inspector Observations: Broken ceiling observed on top of 3 compartment sink. Gaps observed on the wall under 3 compartment sink.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted for vermin investigation.

Education provided to PIC for vermin prevention. Retain pest control report on site for future inspection review.

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through

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Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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 **7/9/2025**. 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: Cathy
 Manager
Signed On: June 25, 2025