

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 FA0255486 - DUMPLING TIME		Site Address 378 SANTANA ROW 1035, SAN JOSE, CA 95128		Inspection Date 01/27/2026		Placard Color & Score GREEN 89		
Program PR0373094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DTIII LLC		Inspection Time 14:15 - 16:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By NGHIA NGUYEN				FSC NGHIA NGUYEN 04/17/2028

RISK FACTORS AND INTERVENTIONS		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						
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	X			N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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				N
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Empty paper towel dispenser and paper towel stack was on the side of the hand washing sink for use.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee refill the paper towel dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Seaweeds were measured 45F at the food prep table. Per cook, it was recently prepared and added.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Rapid chill the PHF before placing at the prep table.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot running water at the bar hand washing sink was measured 80F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Inner upper panel of the ice machine has a build up of a debris.

[CA] Clean and sanitize the inner upper panel of the ice machine more frequently.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN POP CORN	PREP COOLER	40.00 Fahrenheit	
PORK	HOT HOLDING	150.00 Fahrenheit	
JUICE	REFRIGERATION - BAR	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CORN	UPLIFT FREEZER	15.00 Fahrenheit	
DUMPLING	COOKING	200.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
EGG ROLLS	PREP COOLER	40.00 Fahrenheit	
BROTH	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
DUMPLING	FREEZER	20.00 Fahrenheit	
BEAN SPROUT	PREP COOLER	40.00 Fahrenheit	
SEA WEED	PREP COOLER	45.00 Fahrenheit	RECENTLY ADDED TO TABLE.
SHRIMPS	PREP COOLER	40.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
MANGO PUDDING	PREP COOLER 2	40.00 Fahrenheit	
GELY FISH	PREP COOLER	40.00 Fahrenheit	

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Overall Comments:

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 **2/10/2026**. 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: NGHIA NGUYEN
MANAGER

Signed On: January 27, 2026