

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 FA0200831 - JOY DUMPLING INC		Site Address 10895 S BLANEY AV, CUPERTINO, CA 95014		Inspection Date 04/08/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0301529 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JOY DUMPLING INC		Inspection Time 12:05 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By DORIS				FSC Yenhung Chen 6/17/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						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						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						

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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
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

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

Inspector Observations: Cooked pork stored in shelf near the entrance of the kitchen was measured at 108F. Per employee the pork was cooked and taken out at 9:45 - 10 AM. [CA] Potentially hazardous foods shall be held at or below 41F or at or above 135F.

[COS] Employee relocated the pork into the steamer to reheat to a minimum of 165F.

Minor Violations

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

Inspector Observations: Food Handler Cards for Employees is not available. [CA] Employees that prepares, handles, or serves food or food contact equipment shall have a valid food handler card available within 30 days from their date of hire.

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

Inspector Observations: Handwash sink located by the kitchen entrance did not have soap available. Other handwash sinks were available within reasonable distance on the other end of the cook line and on other side of kitchen's entrance. [CA] Handwash sinks shall be kept unobstructed, easily accessible, and able to provide water, soap, and single-use paper towels to allow employees to easily wash their hands as required.

[COS] Employee refilled the soap dispenser.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen potentially hazardous foods (raw meats, beef balls, tripe) observed thawing in room temperature on shelf by the kitchen entrance and also in standing water in the food preparation sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1) Containers and boxes of food are stored directly on the floor inside of the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

2) Bags of food (rice, sugar) are stored behind the facility in a shed that is not fully enclosed. [CA] Food shall be stored inside the facility where it is protected from vermin and contamination.

3) Bulk containers containing sugar, salt, flour are not labeled. [CA] Bulk containers with ingredients that has been removed from it's original packaging and may not be easily identifiable shall be labeled with it's common name.

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: Bowls are stored inside of bulk food containers and used as scoops. [CA] Use approved equipment with a handle for bulk foods to prevent cross-contamination when handling. Equipment shall be stored where the handle does not come into direct contact with the bulk food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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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 of the facility was kept open at time of inspection. [CA] Keep back door of the facility closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ground pork	Food prep unit	39.00 Fahrenheit	
Tofu	Food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked pork	Steamer	189.00 Fahrenheit	
Pork dumplings	Reach-in cooler	41.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Rice	Warmer	150.00 Fahrenheit	
Cooked chicken	Walk-in cooler	55.00 Fahrenheit	Cooling
Hot water	Three compartment sink	120.00 Fahrenheit	
raw beef	Walk-in cooler	36.00 Fahrenheit	
cooked chicken	Upright reach-in cooler	41.00 Fahrenheit	
Cooked pork	By kitchen entrance	108.00 Fahrenheit	
Raw pork	Walk-in cooler	33.00 Fahrenheit	
raw pork used for dumplings	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Food prep unit	40.00 Fahrenheit	
Cooked eggplant with pork	Removed from cook line	181.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Pork dumplings	Removed from cook line	156.00 Fahrenheit	
Cooked chicken	Food prep unit	41.00 Fahrenheit	

Overall Comments:

Discussed proper food thawing with PIC.

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 **4/22/2024**. 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

Doris

Received By: Doris Shen
PIC
Signed On: April 08, 2024