

# 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

|  |  |   |                                       |                                      |   |  |  |                                      |
|--|--|---|---------------------------------------|--------------------------------------|---|--|--|--------------------------------------|
| <b>Facility</b><br>FA0200831 - JOY DUMPLING INC                                  |  | <b>Site Address</b><br>10895 S BLANEY AV, CUPERTINO, CA 95014 |                                       | <b>Inspection Date</b><br>04/28/2025 |   | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">77</div> |  |                                      |
| <b>Program</b><br>PR0301529 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |   | <b>Owner Name</b><br>JOY DUMPLING INC |                                      | <b>Inspection Time</b><br>10:50 - 13:00 |  |  |                                      |
| <b>Inspected By</b><br>TRAVIS KETCHU   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                       | <b>Consent By</b><br>DORIS SHEN      |   |  |  | <b>FSC</b> Yenhung Chen<br>6/17/2025 |

  

| 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  |       |       |        |     |     | 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     |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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  |     |     |
| 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                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines  |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39                   | Thermometers provided, accurate   |     |     |
| K40                   | Wiping cloths: properly used, stored  |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               | X   |     |
| 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                                    | X   |     |
| 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

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

**Inspector Observations: Observed live cockroaches (oriental variety) in the following locations:**

1. Below the hand wash sink at the kitchen entrance
2. Behind equipment at the cook line.
3. Within each floor sink in the kitchen
4. Under and around the water heater
5. Under the warewashing machine, 3 comp and food preparation sinks.

**[CA] The premises of each food facility shall be kept free of vermin.**

**A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).**

**The food facility shall cease operation of the food facility immediately.**

**The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

|                            |
|----------------------------|
| Follow-up By<br>04/29/2025 |
|----------------------------|

### Minor Violations

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

**Inspector Observations: The hand wash sink at the kitchen entrance was blocked for use by a serving tray and tea kettles.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

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

**Inspector Observations: Bulk bags of flour are stored in a non-fully enclosed storage room behind the facility.**

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Storage room shall be used for non-food contact items only (chemicals, soap, etc.).**

**Boxes of single use food containers stored on the floor of the front preparation area.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: The walk in freezer door gasket is in disrepair.**

**[CA] Repair or replace door gasket.**

**The preparation and one door upright refrigerators within the kitchen lack covers on their lower condenser areas.**

**[CA] Reinstall refrigerator condenser covers/ screens.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: The grill/ flat top at the cook line extends past the ventilation hood.**

**[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Multiple floor drains and pipe clean outs have broken or missing covers.**

**[CA] Repair or replace broken drain covers.**

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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:** *The rear door to the facility is in disrepair creating a gap of larger than 1/4 inch.  
[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

*A non-functional reach in refrigerator is used for dry storage in the non-fully enclosed storage room behind the facility.*

**[CA]** *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

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

**Inspector Observations:** *Observed gaps around the waste water piping below each customer restroom hand wash sink. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.*

*Broken floor tiles around the floor drain to the left of the water heater. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item               | Location                | Measurement       | Comments |
|--------------------|-------------------------|-------------------|----------|
| dumpling           | 2 door reach in fridge  | 37.00 Fahrenheit  |          |
| beef               | upright freezer         | 5.00 Fahrenheit   |          |
| chlorine sanitizer | warewashing machine     | 100.00 PPM        |          |
| tofu               | prep fridge             | 38.00 Fahrenheit  |          |
| hot water          | 3 comp, prep, mop sinks | 120.00 Fahrenheit |          |
| shrimp             | open top prep fridge    | 39.00 Fahrenheit  |          |
| tofu               | front upright fridge    | 39.00 Fahrenheit  |          |
| warm water         | hand wash sink          | 100.00 Fahrenheit |          |
| cooked chicken     | walk in fridge          | 40.00 Fahrenheit  |          |

## Overall Comments:

*Facility is closed due to live cockroach activity within the kitchen.*

*Prior to reopening facility shall conduct the following:*

- 1. Cockroach activity is eliminated.*
- 2. All contaminated surfaces are cleaned and sanitized.*
- 3. All contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.*
- 4. A professional pest control service is received.*

*The pest control service report shall specify what treatment chemicals have been applied, application time and when areas will be safe to re-enter.*

*Written approval must be received from this department prior to reopening.*

*To request a follow-up inspection to verify correction, call Travis Ketchu at (408) 918-3469, Monday-Thursday 7:30 AM-5:00 PM, call (408) 918-3400 on Fridays (office is closed on County holidays).*

*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 and \$645/ hr during non business hours upon availability.*

*Failure to comply may result in enforcement action.*

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## 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 **5/12/2025**. 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.

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: doris shen  
pic  
Signed On: April 28, 2025