

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 FA0251839 - SUNNY'S DINNER TO GO		Site Address 3278 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 07/16/2026
Program PR0366106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FARRER, CRAIG	Inspection Time 13:15 - 14:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By CRAIG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/14/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/16/2026

Cited On: 07/14/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/16/2026

Cited On: 07/14/2026

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

This violation found not in compliance on 07/16/2026. See details below.

Cited On: 07/16/2026

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

Inspector Observations: Measured chicken in the hot holding unit from 100-105F. Per PIC, chicken was cooked 2 hours prior to temperature measurement. Observed chicken was stored in a plastic container and double stacked in the hot holding unit. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Specialist directed employee to reheat the chicken back to 165F for hot holding. Chicken was placed in a metal container in the hot holding unit.

Minor Violations

Cited On: 07/14/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 07/16/2026

Measured Observations

Item	Location	Measurement	Comments
chicken	hot holding unit	100.00 Fahrenheit	
spicy pork	hot holding unit	146.00 Fahrenheit	
egg	2-door preparation unit	41.00 Fahrenheit	
fish cake	1-door preparation unit	58.00 Fahrenheit	Cooling. Per employee, cooked 3 hours prior.

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 7/14/2026).

The following major violations have been corrected:

- **K05: Hands improperly washed. Observed proper handwashing at the time of inspection. Discussed handwashing policy with PIC.**

- **K06: Inadequate handwash facilities. Observed all handwashing stations fully stocked with soap and single use towels at the time of inspection. Single use towels shall be stored in approved dispenser.**

- **K23: Evidence of vermin. Observed facility has conducted cleaning on the floors in contaminated areas. No evidence of vermin observed at the time of inspection. Reviewed last pest control report from 6/22/2026.**

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine

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inspection report.

**** Per PIC, facility utilizes the deep fryer for cooking foods from raw. shall discontinue the use of deep fryer (Waring WDF1000) on the preparation counter until approval is obtained from this Department. PIC stated that facility will apply for exemption from mechanical ventilation to this Department.***

**** Facility serves pre-packaged foods made on-site. Per PIC, foods for takeout orders are labelled with appropriate information. Foods available for grab-and-go on-site are labeled with a placard containing the identifying name and ingredients. Ensure placard is placed in front of the foods for sale at all times.***

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 7/30/2026. 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: Craig Farrer
Owner
Signed On: July 16, 2026