

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 FA0214280 - DIM SUM KING		Site Address 824 W EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 09/09/2026
Program PR0305341 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MJ DSK INC	Inspection Time 13:00 - 14:00
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By ROSHANI	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/19/2026

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: 09/09/2026

Cited On: 08/19/2026

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

Compliance of this violation has been verified on: 09/09/2026

Cited On: 09/09/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time marking not available for seamed dim sum held in the warmer. PIC stated they are discarding every 4h but no time marking was shown.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

Cited On: 09/09/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured yellow curry held in 2-door reach-in at the dining area at 90F, PIC stated the curry is being cooled for more than 4h.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PHFs were vc&d.

Minor Violations

Cited On: 08/19/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 09/09/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
steamed buns	reach-in freezer	27.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw meat	reach-in (kitchen)	41.00 Fahrenheit	
yellow curry	reach-in (dining area)	90.00 Fahrenheit	vc&d
ambient	2-door reach-in	41.00 Fahrenheit	

Overall Comments:

Note: 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 \$282/hr during business hours and \$645(minimum 2hrs) during non business hours upon

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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 **9/23/2026**. 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: Roshani
PIC
Signed On: September 09, 2026