

# 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> FA0200831 - JOY DUMPLING INC		<b>Site Address</b> 10895 S BLANEY AV, CUPERTINO, CA 95014		<b>Inspection Date</b> 08/14/2025		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>70</b> </div>		
<b>Program</b> PR0301529 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JOY DUMPLING INC		<b>Inspection Time</b> 11:05 - 12:30			
<b>Inspected By</b> DENNIS LY		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> YONGHONG LI				<b>FSC</b> Not Available

  

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				N
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						
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	X	
K27	Food separated and protected	X	
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	X	
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	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

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

**Inspector Observations: Only handwash sink located by the prep table and cook line did not have soap available. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels.**

#### Minor violation:

**Single-use paper towels are not stored in a dispenser for the handwash sink located by the kitchen entrance. [CA] Paper towels shall be stored in a dispenser to protect it from contamination.**

### Minor Violations

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

**Inspector Observations: Food Safety Certificate for Managers is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Improper handwashing practices observed by employees:**

**- Employee by cook line used personal cell phone and did not wash hands afterwards.**

**- Multiple employees observed putting on disposable gloves to handle food without washing their hands.**

**[CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food**

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

**Inspector Observations: Potentially hazardous foods in the prep unit insert measured at improper cold holding temperatures. Raw chicken, raw beef, and cooked pork measured at 46-48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not overfill the inserts to help the food maintain proper temperatures.**

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

**Inspector Observations: Two dead cockroaches observed to the side of the ice machine. [CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize the affected area.**

**Facility has monthly pest control service but latest service report was not available at time of inspection.**

**Reviewed service report for May and June of this year. Reports notes targeted pest but no additional details were provided.**

**Did not observe cockroaches (dead or live) or other signs of an infestation elsewhere in the facility.**

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

**Inspector Observations: Frozen meats observed thawing at room temperature on storage selves in the facility.**

**[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.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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**Inspector Observations: 1) Raw meats (chicken, pork, beef) observed stored above ready-to-eat foods (cooked foods, vegetables) in the walk-in cooler and reach-in coolers.**

**2) Raw chicken observed thawing on rack while above cut vegetables.**

**[CA] Store raw meats separate or below ready-to-eat foods to prevent cross-contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Heavy accumulation of grease and debris on ventilation hood and hood filters. [CA] Clean nonfood contact surfaces as needed to prevent accumulation of debris.**

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 and disposable cups are used as scoops and stored in bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods to prevent cross-contamination.**

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: 1) Employee personal items (cigarettes, lighters, phones, beverages) are stored on and above food preparation and food storage areas. [CA] Employee personal items shall be stored in a designated area separate or below food and food prep areas.**

**2) Back door of the kitchen is kept opened at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Hot water	100.00 Fahrenheit	
Raw fish	Prep unit reach-in	33.00 Fahrenheit	
Hot water	Hot water	120.00 Fahrenheit	
minced pork	Walk-in cooler	41.00 Fahrenheit	
Frozen fish	Upright reach-in freezer	0.00 Fahrenheit	IR thermometer
bean sprouts	Prep unit reach-in	41.00 Fahrenheit	
Shrimp	Walk-in cooler	29.00 Fahrenheit	Thawing
Minced pork	Reach-in cooler	41.00 Fahrenheit	
Cooked pork	Prep unit insert	46.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Prep unit reach-in	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 Fahrenheit	
Pork dumplings	Reach-in cooler	50.00 Fahrenheit	Per employee prepped and placed into unit within 15 minutes ago
Tofu	Prep unit reach-in	41.00 Fahrenheit	
Raw shrimp	Prep unit insert	41.00 PPM	
Cheese	Reach-in cooler	41.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Prep unit insert	48.00 Fahrenheit	
Raw beef	Prep unit insert	48.00 Fahrenheit	

## Overall Comments:

**Routine inspection conducted in conjunction with CO0157553**

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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 **8/28/2025**. 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.

## 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



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**Received By:** Doris Shen  
Manager  
**Signed On:** August 14, 2025