

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 FA0214179 - DAILY DONUTS		Site Address 708 N FAIR OAKS AV 2, SUNNYVALE, CA 94086		Inspection Date 10/20/2025		Placard Color & Score RED 79		
Program PR0303857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEANG, VANNARITH		Inspection Time 14:30 - 16:30			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By TOUCH				FSC SMITHY ROS DEE 06/13/2028

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		N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures	X						S
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		N
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					N

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	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214179 - DAILY DONUTS	Site Address 708 N FAIR OAKS AV 2, SUNNYVALE, CA 94086	Inspection Date 10/20/2025
Program PR0303857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LEANG, VANNARITH	Inspection Time 14:30 - 16:30
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: 1. Cockroaches observed in the following locations:

Follow-up By
11/03/2025

In the front prep area:

- On the prep counter, immediately left of the toaster and behind coffee brewers against the wall, observed sticky traps with at least 4 live cockroaches and approximately 20-30 dead cockroaches, most of which were nymphs.

In the rear kitchen:

- On the food storage rack/shelf in front of the walk-in freezer: observed approximately 3-5 dead cockroaches in sticky traps.

- On the floor in front of the walk-in refrigerator: observed approximately 5 dead cockroaches in sticky traps.

- On a flour bag shelf: observed one dead cockroach.

- In front of the prep sink, on top of a plastic food bucket: observed one dead cockroach.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The person in charge during inspection, Sithy, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor violation: Observed approximately 5-10 flies in the kitchen.

[CA] Keep facility clear of flies.

Minor Violations

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

Inspector Observations: At the front handsink:

1) Observed powder/cinnamon shaker stored next to handsink.

2) Observed trash bin stored in front of handsink, making it slightly difficult to use the handsink.

In the employee restroom: observed mop bucket stored in front of handsink, partially obstructing it.

[CA] Keep handsinks unobstructed and easy to use at all times. Handsinks must be made accessible to make handwashing not only possible, but likely.

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

Inspector Observations: Throughout the facility and inside the walk-in freezer: observed food containers (plastic buckets, jars of jalapeno peppers) stored directly on the floor.

[CA] Store all food 6 inches above the floor on approved shelving.

OFFICIAL INSPECTION REPORT

Facility FA0214179 - DAILY DONUTS	Site Address 708 N FAIR OAKS AV 2, SUNNYVALE, CA 94086	Inspection Date 10/20/2025
Program PR0303857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LEANG, VANNARITH	Inspection Time 14:30 - 16:30

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *In the front grab-and-go refrigerators: observed prepackaged foods (cream cheese, eggs, cut fruits) lacked sufficient labeling.*

[CA] Food prepackaged in a food facility shall bear a label that includes:

- 1. The common name of the food.**
- 2. If made from two or more ingredients, a list of ingredients in order of weight.**
- 3. Quantity of the contents.**
- 4. Name and place of business of the manufacturer, packer, or distributor.**

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

Inspector Observations: *Throughout the facility: observed heavy accumulation of food build-up on equipment, shelves, etc.*

[CA] Keep surfaces clean and deep clean regularly to help prevent vermin problems.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Chlorine test strips were not available upon request; only quaternary ammonia test strips were available. Operator stated they use only chlorine to sanitize wares.*

[CA] Obtain chlorine sanitizer test strips. Sanitize wares in 100ppm chlorine for 30 seconds. Provided warewashing sticker.

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

Inspector Observations: *Throughout the facility: observed heavy accumulation of food build-up on floors, especially behind equipment and against walls.*

[CA] Keep surfaces clean and deep clean regularly to help prevent vermin problems.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HAM, TOMATOES, CHEESE	PREP INSERTS	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
MILK, CREAM CHEESE, JUICES	GRAB N GO REFRIGERATORS	41.00 Fahrenheit	

Overall Comments:

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Requirements Before Reopening (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Email the signed and completed Reopening Checklist**
 - 2. Submit a copy of the pest control report from a licensed provider.**
- Email the two items to the assigned inspector at mindy.nguyen@deh.sccgov.org for evaluation.**

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection. If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened.

OFFICIAL INSPECTION REPORT

Facility FA0214179 - DAILY DONUTS	Site Address 708 N FAIR OAKS AV 2, SUNNYVALE, CA 94086	Inspection Date 10/20/2025
Program PR0303857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LEANG, VANNARITH	Inspection Time 14:30 - 16:30

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Covering up or removing the placard will result in substantial fines.

A follow-up inspection will be conducted. The first follow-up is free of charge. Any subsequent inspection(s) shall each be billed \$298/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability.

Billed inspections will have to be paid for before the inspection can take place.

Main office contact: (408) 918-3400 ; dehweb@deh.sccgov.org

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 **11/3/2025**. 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:	Sithy Dee Owner
Signed On:	October 20, 2025