

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 FA0213730 - NEW PORT RESTAURANT		Site Address 1686 S WOLFE RD, SUNNYVALE, CA 94087		Inspection Date 01/26/2026		Placard Color & Score GREEN 77		
Program PR0306092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIAN FU HUA RESTAURANT		Inspection Time 10:30 - 12:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ROCKY, NUONG				FSC Tat Chung Lau 04/01/2028

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						S
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		
K27	Food separated and protected		
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	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		X
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	X	

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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:

1. MAJOR. Lack of paper towels at the handwash sink in the restroom.

[Corrective Action] Ensure paper towels are always available to properly dry hands.

[Corrected on Site] Employee refilled the paper towel dispenser at the handwash sink in the restroom.

2. Minor. Paper towels are not stored in the paper towels dispenser at the handwash sink at the warewash area.

Loose roll of paper towels were observed nearby on the shelving.

[Corrective Action] Store paper towels in the paper towel dispenser.

Minor Violations

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

Inspector Observations:

Observed expired Food Handler's Card.

[Corrective Action] All employees must have valid Food Handler's Card.

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

Inspector Observations:

1. Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

2. Heavy food grime accumulation on the shelvings in the walk-in coolers.

[Corrective Action] Thoroughly clean and maintain clean.

3. Heavy grime on the microwave.

[Corrective Action] Thoroughly clean and maintain clean.

4. Heavy grime on the door handle of the dim sum walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Observed meat defrosting in the 2 compartment warewash sink.

[Corrective Action] Use the food prep sink to conduct food prep activities.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Dumpster lids observed open.

[Corrective Action] Keep the dumpster lids closed when not actively dumping trash.

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:

Back door observed left wide open.

[Corrective Action] Keep doors closed when not actively going in or out. Install a screen door or an air curtain if back doors are normally left open.

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

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Inspector Observations:

1. In the warewash room, observed paint peeling from the wall, grime accumulation on the walls, broken floor tiles, and metal cove base separating from the wall.

[Corrective Action] Maintain walls clean and in good condition. Repair or replace the floor tiles. Repair or replace the metal cove base.

2. Old food debris observed on the floors at the cookline under the wooden steps and on the floor under the cooking equipments. Old food grime accumulation observed on the wooden steps as well.

[Corrective Action] Clean the floors at the cookline daily. Maintain floors clean. Clean the wooden steps.

3. Heavy on oil/grease/flour accumulation on the floor in the dough prep room.

[Corrective Action] Thoroughly clean and maintain clean.

4. Heavy grime accumulation on the floors in both walk-in coolers and the walk-in freezer.

[Corrective Action] Thoroughly clean and maintain clean.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Lack of handwash sign at handwash sinks.

[Corrective Action] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

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
dessert	2 door upright display cooler	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	handwash sink	108.00 Fahrenheit	
meat	door undercounter cooler	40.00 Fahrenheit	
hot water	2 compartment warewash sink	120.00 Fahrenheit	
dim sum meat	walk-in dim sum cooler	41.00 Fahrenheit	
shrimp, beef	2 door open top prep cooler	38.00 Fahrenheit	
dessert	2 door upright cooler	41.00 Fahrenheit	

Overall Comments:

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 **2/9/2026**. 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.

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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: Ping Liu
Manager

Signed On: January 26, 2026