

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 FA0302423 - SERIOUS DUMPLING		Site Address 28 N ALMADEN AV 60, SAN JOSE, CA 95110		Inspection Date 11/05/2025		Placard Color & Score GREEN 80		
Program PR0444399 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SERIOUS DUMPLING LLC		Inspection Time 13:05 - 14:15			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JACOB				FSC Cheng Ye 06/30/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

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

Inspector Observations:

1. A large cut of beef was found stored on the drainboard of the three compartment sink and measured at 50°F. Per chef, it had been there for about 30 minutes.

2. A box of fresh noodles were found stored on a cooler and measured between 60-63°F. Per Chef they had been out for about 30 minutes.

Note: The box of noodles stated to keep refrigerated.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Chef started to cook the beef.

[COS] 2. Chef returned the noodles to the cooler.

Minor Violations

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

Inspector Observations:

Bulk bags of rice and sugar were found open and not in containers with lids.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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:

Facility lacks testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Beverage tubing or cold-plate beverage cooling devices are installed in contact with ice intended to be used for food or drink.

[CA] All utensils and equipment shall be approved, installed properly, and meet applicable standards. Ensure tubing does not get in contact with ice meant for consumption.

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

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Inspector Observations:

1. Staff were using the three compartment sink and the drainboard of the dishwasher as food prep sinks.

Note: Facility has a food prep sink next to the cookline they were not using. Three compartment sink and dishwasher with two drainboards are on opposite sides of the cookline.

[CA] Ensure to properly use each sink for its intended purpose to prevent cross contamination.

2. Facility was using a deli container as a scooper for their dry rice.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

3. Second Repeat Violation: There were three cannisters of compressed gas that were unrestrained.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The faucet of the three compartment sink is wrapped in plastic and leaks.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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:

The electronic insect control device does not retain the insect within the device.

[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beef Patty	Final Cook	166.00 Fahrenheit	
Lamb Dumpling	Final Cook	161.00 Fahrenheit	
Dumpling	Chest Freezer	-29.00 Fahrenheit	IR
Water	Handwash Sink	100.00 Fahrenheit	
Beef	Drainboard of Three Compartment Sink	50.00 Fahrenheit	
Beef	Ice Bath	39.00 Fahrenheit	
Noodles	Counter	63.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Dumplings	Upright Freezer	-3.00 Fahrenheit	IR
Beef	Upright Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

Notes:

- Failure to correct repeat violations will result in further enforcement actions from this department.

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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 **11/19/2025**. 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



Received By: Jacob Keitch
Morning Supervisor
Signed On: November 05, 2025