

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 04/02/2024
Program PR0306092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIAN FU HUA RESTAURANT	Inspection Time 11:00 - 12:00
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By FANGPING LIU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/28/2024

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

Compliance of this violation has been verified on: 04/02/2024

Cited On: 03/28/2024

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

This violation found not in compliance on 04/02/2024. See details below.

Cited On: 04/02/2024

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

Inspector Observations: Measured Congee at 48, roast duck at 58 and shrimp dish at 50F on prep table in front of cookline. Per PIC, these items were taken out of walk in cooler within last hour, shrimp dish is just prepared. Per PIC, he keeps these items on prep table to use when orders will be placed. No TPHC (Time as Public Health Control) marked.

[CA] PHFs shall be kept at 41F or below or 135F or above. OR When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC moved all the items to walk in cooler.

Cited On: 03/28/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 04/02/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Shrimp dish	Prep table	50.00 Fahrenheit	Per PIC, it is just prepared and when order is placed it is fried. Moved to walk in cooler
Congee	Prep table	48.00 Fahrenheit	Moved to walk in cooler
Roast duck	Prep table	58.00 Fahrenheit	Moved to walk in cooler
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 3/28/24.

Major violations K06 and K14 corrected.

PHFs measured above 41F. Ensure PHFs are maintained at 41F or below or 135F or above OR use Time as Public Health Control by time marking food to use within 4 hours from when it was taken out of temperature control, discard if not consumed within 4 hours.

OFFICIAL INSPECTION REPORT

Facility FA0213730 - NEW PORT RESTAURANT	Site Address 1686 S WOLFE RD, SUNNYVALE, CA 94087	Inspection Date 04/02/2024
Program PR0306092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TIAN FU HUA RESTAURANT	Inspection Time 11:00 - 12:00

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 **4/16/2024**. 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: Fangping Liu
Owner

Signed On: April 02, 2024