

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 FA0204703 - DUMPLING CITY		Site Address 3487 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 02/10/2026		Placard Color & Score GREEN 75		
Program PR0300349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DUMPLING CITY, LLC		Inspection Time 11:10 - 13:25			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By FENGQIAO REN				FSC Fengqiao Ren 5/28/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						
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	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	X	
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	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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Not all employees preparing food have a food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Observed employee changing job tasks and change gloves without washing hands. Also observed employee washing hands with no soap. [CA] Hands must be washed between job changes between glove changes and washed properly with soap and warm water. Properly wash hands with soap, warm water and dry using single use paper towels as required.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

K14 - 3 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

Inspector Observations: Trays that were being used for direct food contact food prep were rinsed and place to dry.

[CA] They must be washed with soap, rinsed with clean water, and placed in the sanitizer at 100ppm chlorine.

[COS] The manager asked the employee to put back into the dish sink to wash properly.

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)

Inspector Observations: Observed the employees put the containers of raw meat and seafood in the walk in above produce and tofu. [CA] All raw meat, seafood, and poultry must be stored below all other foods.

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

Inspector Observations: The bulk food bags are open and not in containers. [CA] They must be in containers with a lid.

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

Inspector Observations: Observed several bags of powders labeled in Chinese. [CA] Please also label in English.

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

Inspector Observations: The outside of the lids for the bulk food bins had particles of raw chicken from the bowls that were placed on them temporarily. [CA] Do not use the bins as tables. Do not place raw meat, seafood, or poultry on any other items. [COS] The lids were removed and placed in the dish sink.

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: The dish sink is being used and not set up properly. [CA] It must be set up for wash, rinse, and sanitize.

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

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Inspector Observations: *The manager used my business card to remove flour off of the prep table. [CA] this is not the proper item to use to clean flour off of the table. Use approved cleaning utensils and clean properly.*

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: *Observed scoops stored in containers with the handle touching the food inside. [CA] Store them with the handle not touching the food inside.*

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

Inspector Observations: *Observed water on the floor with mildew-type growth. Observed the walls in the mop sink area to have mold-mildew. [CA] Thoroughly clean the walls and floor. the walls and floor are deteriorating in several areas. [CA] They must be repaired and kept in clean condition.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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

Measured Observations

Item	Location	Measurement	Comments
sauce	refrigerator	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
tofu	walk in	41.00 Fahrenheit	
meat	freezer	-3.00 Fahrenheit	
butter	refrigerator	36.00 Fahrenheit	
dupling	refrigerator	37.00 Fahrenheit	
dumplings	freezer	-4.00 Fahrenheit	
chlorine	dish sink	100.00 PPM	after correcting with the manager
raw chicken	walk in	40.00 Fahrenheit	

Overall Comments:

There are 3 electric tops being used in the back room. These may not be able to be used. More information will be obtained and we will get back to you with more details. According to the owner they are for personal food.

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 2/24/2026. 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.

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:

Signed On: February 10, 2026