

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 FA0265301 - SIFU WONG KITCHEN		Site Address 1219 WILDWOOD AV, SUNNYVALE, CA 94089		Inspection Date 09/24/2026		Placard Color & Score YELLOW 39		
Program PR0301419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SIFU WONG GROUP LLC		Inspection Time 09:40 - 13:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By GEM ZHENG				FSC Jenny Liu 12/15/2028

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		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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			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				N
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		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	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		

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

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: MAJOR:

- Observed employee handling raw chicken at the prep sink and after washing dishes without washing their hands at the 3 compartment sink.
- Observed employee moving raw chicken cardboard box with blood on the outside in walk in cooler and after handling cooked buns at kitchen line oven. Had touched one of the buns from the finished product without washing their hands.
- Observed employee touching raw chicken feet with cold potable water running in prep sink and after touching mixer with egg yolk inside without washing their hands.
- Observed employee removing personal food item (steam bun) from prep table and began active cooking prep without washing their hands.

Follow-up By 10/01/2026

[CA] 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.

[COS] All employees washed their hands with soap and water. Employee discarded bun (see VC&D Report).

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

Inspector Observations: MAJOR:

- Observed sea-cucumber measured at 72F in white bucket at shelf line. Per employee, sea-cucumbers was left out this morning at 7:00am (3.5 hours prior) and will be cooked later.

MINOR:

- Observed delivered raw pork belly measured at 45F and raw duck measured at 42F at shelf line. Per employee, delivered raw pork belly and raw duck was left out this morning at 7:00am(3.5 hours prior) and will be cooked later after lunch.

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

[COS] Discarded sea-cucumbers in refuse bin.

Placed raw pork belly and duck in walk in cooler.

Follow-up By 10/01/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed cooked white rice measured at 73F at shelf line. Prep employee stated white rice was cooked in the morning at 7:00am and has been out for 3 hours at the start of inspection.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

(RECOMMEND FOR COOKED RICE: 1) Place cooked rice in shallow pans, 2) Portioning small amounts of cooked rice, and 3) Fluff up cooked rice and place into walk in cooler.

[COS] Discarded cooked white rice in refuse (See VC&D Report)

Follow-up By 10/01/2026

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

Inspector Observations: Observed multiple ants crawling around prep line table cutting boards.

Observed multiple dead flies on single use article utensils (spoons) in service area.

Observed multiple dead flies on stored tea boxes in service area.

Follow-up By 10/01/2026

[CA] The food-contact surfaces shall be kept free of encrusted grease deposits, insects (ants, flies), and other soil accumulations.

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[COS] Single use utensils were discarded. Prep line table cutting boards were cleaned with sanitizer. Tea containers were cleaned with sanitizer

Minor Violations

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

Inspector Observations: Per employee, due to the manager's office being locked, could not show other active employees' food handler cards.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Observed kitchen handwash sinks soap dispensers not adequately dispensing the right amount of soap. Soap is stuck and dispensing small amounts of soap.

[CA] Ensure handwashing cleanser in dispenser is functional at handwash stations at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed some handwashing sinks missing hot water.

- Observed water measured at 63F in both the men's and women's restroom.

- Observed handwash sink with no hot water available next to prep sink. Handwash sink hot water valve is stuck.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed prep sink drain line leaking and floor sink draining slowly.

Observed mechanical warewashing machine drain line dispensing wastewater partially on to the floor.

Wastewater still flowing into floor sink.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Ensure floor sinks and other drains are flowing rapidly to prevent waste water from spilling on to floor.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed flies by server areas and ants in kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

THIS MINOR LEAD TO A MAJOR K14 VIOLATION.

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 vegetable cardboard box below the raw meats in walk in cooler on food shelf.

[CA] Stored vegetables shall be placed above stored raw meats so that no further cross contamination occurs.

Raw chicken observed to be thawing directly on top of cardboard box of raw work. Blood observed to be soaking onto box of pork. Pork observed to be in manufacturers ROP plastic wrap.

[CA] Store raw poultry below other raw animal products with lower cooking temperature requirements.

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

Inspector Observations: Observed multiple cardboard food boxes on the ground in the walk in cooler and walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Shelf by prep sink observed to have blood dripping on shelves.

Fish tanks observed to have mold build up around pipes and algae on walls.

[CA] Keep nonfood contact surface clean and sanitized.

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: Compressed air tanks at bar observed to be unsecured.

[CA] Secure compressed air tanks to rigid structure

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: Observed refuse bins left open outside on restaurant facility.

[CA] Refuse containers shall be covered at all times when not in use.

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: Observed back door into the facility left open and not being used.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Fly zapper stored directly on top of tea storage box.

[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.

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

Inspector Observations: Floors have missing tiles and cracked tiles throughout kitchen area. [CA] Keep floors in good condition. Repair tiles.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Sewage and wastewater properly disposed.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
White rice	Shelf line	73.00 Fahrenheit	
Taro pork buns	Walk-in cooler	41.00 Fahrenheit	
Jelly dessert	Reach-in cooler	37.00 Fahrenheit	
Sea-cucumber	Shelf line	72.00 Fahrenheit	
Hai nan steam chicken	Reach-in cold holding line	35.00 Fahrenheit	
Bean sporuts	Walk-in cooler	41.00 Fahrenheit	
Porridge	Stove top burner	180.00 Fahrenheit	
Cooked shrimp	Cold holding line	38.00 Fahrenheit	
Raw duck	Prep Sink	61.00 Fahrenheit	
Spareribs	Kitchen prep line table	37.00 Fahrenheit	
Tripe	Kitchen prep line table	37.00 Fahrenheit	
Roast pork	Hanging over prep table	70.00 Fahrenheit	
Roast duck	Walk-in cooler	41.00 Fahrenheit	
Raw pork belly	Shelf line	45.00 Fahrenheit	
Taro shrimp cake	Reach-in cooler	40.00 Fahrenheit	
White rice	Walk-in cooler	41.00 Fahrenheit	
Chlorine	Mechanical warewashing machine	50.00 PPM	
Warm water	Handwash sink	100.00 Fahrenheit	
Cooked chashu	Cold holding line	38.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Pooled eggs	Reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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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 **10/8/2026**. 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: Gem Zheng
PIC
Signed On: September 24, 2026