

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 FA0260819 - DUMPLING CAPITAL		Site Address 5075 STEVENS CREEK BL 10, SANTA CLARA, CA 9		Inspection Date 06/24/2025		Placard Color & Score GREEN 72		
Program PR0382361 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DUMPLING CAPITAL LLC		Inspection Time 12:45 - 14:45			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By KENNY				FSC Bo Niu 04/25/2028

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
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						S
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	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

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

Inspector Observations: *Bean sprouts measured at 62F across from cookline. Per chef, was taken out 30 minutes ago. Eggs measured at 56F at cookline. Per chef, was taken out 30 minutes ago. Shelled eggs measured at 76F in storage room. Per chef, eggs were placed there this morning.*

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

[COS] *Beans sprouts and eggs at cookline were time labeled and will be used within 2 hours. Shelled eggs were VC&D.*

Follow-up By
06/30/2025

Minor Violations

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: *Chlorine sanitizer for dishmachine measured at 25ppm.*

[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM.*

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

Inspector Observations: *A few flies observed in the storage room and cookline area.*

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

Follow-up By
06/30/2025

Old rodent droppings on the floor under 1 door open top/counter fridge. Reviewed pest control report dated on Apr 29, 25. Pest control reported rodent activity and caught 3 rats. Owner patched the hole identified. No active rodent activity after.

[CA] *Clean and sanitize area of old droppings.*

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: *A container of raw beef was stored on top of cooked noodle.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *Bag of onion and some equipments were stored in the outside hallway of facility.*

[CA] *Discontinue storage of food and equipment outside facility where it is not properly protected from contamination.*

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: *Broken plastic cutting board at accumulate black dirt on the side near 3 compartment sink.*

[CA] *Replace cutting board.*

Cardboard was used as shelving liner in kitchen.

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Part of the hood filter is broken and loosen.*

[CA] *Repair or replace hood filter.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: Missing thermometer in 3 doors reach-in fridge which stored shelled eggs and vegetables.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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: Two doors in kitchen cooking area were opened at the time of inspection.

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

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

Inspector Observations: Heavy grease and dust built up on ceiling at cooking kitchen.

[CA] Clean and maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	2 door counter fridge	31.00 Fahrenheit	
Shelled eggs	3 doors sliding fridge	41.00 Fahrenheit	
Chlorine	sanitizer dishmachine	25.00 PPM	
Water	1 compartment sink dumpling room	130.00 Fahrenheit	
Water	3 compartment sink dumpling room	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Shell eggs	storage room	75.00 Fahrenheit	VC&D
tofu	Open top fridge	39.00 Fahrenheit	
Rice	Rice cooker	168.00 Fahrenheit	
Water	3 compartment sink kitchen	120.00 Fahrenheit	
Raw beef	Reach-in fridge	37.00 Fahrenheit	
Eggs	Cookline	56.00 Fahrenheit	
Pork	2 doors sliding fridge	40.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Water	1 compartment sink kitchen	125.00 Fahrenheit	
Half and half	1 door reach-in fridge	36.00 Fahrenheit	
Bean Sprouts	Container across cookline	62.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted on June 30,25. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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 **7/8/2025**. 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.

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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: Kenny Qiu

Owner

Signed On: June 24, 2025