

# 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

<b>Facility</b> FA0288222 - DOUGH ZONE DUMPLING HOUSE	<b>Site Address</b> 19600 VALLCO PY 120, CUPERTINO, CA 95014	<b>Inspection Date</b> 03/06/2025
<b>Program</b> PR0432217 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> CHENYUN WANG	<b>Inspection Time</b> 15:55 - 16:40
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> XIN MENG

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

### Comments and Observations

#### Major Violations

Cited On: 03/05/2025

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

**Compliance of this violation has been verified on: 03/06/2025**

Cited On: 03/05/2025

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

**Compliance of this violation has been verified on: 03/06/2025**

Cited On: 03/05/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 03/06/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Pig ears	Walk-in cooler	39.00 Fahrenheit	
noodles	Reach-in cooler	41.00 Fahrenheit	
Pork dumplings	Walk-in cooler	39.00 Fahrenheit	
Broth/sauce with beef	Hot holding	156.00 Fahrenheit	
pork and chive dumpling	Drawer cooler	40.00 Fahrenheit	

#### Overall Comments:

*Follow-up for routine inspection conducted on 3/5/25.*

*The following major violations were verified to still be in compliance:*

- The two handwash sinks - one by the front counter, and one by the cook line has been repaired and are operable. Both also sinks have warm water, soap, and single-use paper towels available.*
- All potentially hazardous foods are held at proper holding temperatures. See measured observations.*
- Did not observe any cockroach activity. Facility has pest control service scheduled later in the day and operator will provide a copy of the service report via email once it becomes available.*

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 **3/20/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0288222 - DOUGH ZONE DUMPLING HOUSE	<b>Site Address</b> 19600 VALLCO PY 120, CUPERTINO, CA 95014	<b>Inspection Date</b> 03/06/2025
<b>Program</b> PR0432217 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> CHENYUN WANG	<b>Inspection Time</b> 15:55 - 16:40

**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:** Xin Meng  
Manager

**Signed On:** March 06, 2025