

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 11/04/2024		Placard Color & Score YELLOW 66		
Program PR0382361 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DUMPLING CAPITAL LLC		Inspection Time 10:45 - 12:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JASON AND JULIE				FSC Tong Tong Wang 5/27/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly			X	X			N
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				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		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	X	X
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
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: *Potentially hazardous foods at the cook line measured at improper holding temperatures. Minced garlic in oil (50F) and bean sprouts (52F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F. [COS] Employee added ice on the bean sprouts and relocated the minced garlic in oil into the reach-in cooler.*

Follow-up By
11/07/2024

Minor violation:

Inspector Observations: *Potentially hazardous foods at the cook line measured at improper cold holding temperatures. Inside food prep unit insert: raw beef and tofu measured at 47F. By the cook line, liquid egg measured at 45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Floor sink used for the prep sink, three compartment sink, and dishwasher was observed clogged and waste water was overflowing on the kitchen floor. [CA] Repair the clogged floor sink so that waste water can drain properly without contaminating the kitchen. Clean and sanitize area. [COS] Employee unclogged the floor sink and will clean and sanitize area around floor sink.*

Follow-up By
11/07/2024

Minor Violations

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

Inspector Observations: *Improper handwashing practices observed. Employees put on disposable gloves to handling food without first washing their hands. Employee washed hands while wearing disposable gloves and did not use soap. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels and prior to putting on gloves. Disposable gloves shall also be removed and changed as needed when switching task prior to handling food.*

[COS] Employees asked to properly wash hands.

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 at the dishwasher is measured at 25 ppm. [CA] Warewashing machine shall have sanitizer measured at 50 ppm.*

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

Inspector Observations: *Hot water was not available at the only handwash sink located in the kitchen. The hot water valve was observed shut off. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

[COS] Employee turned on the hot water valve under the sink.

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

Inspector Observations: *Multiple flies observed in room used to prepare dumplings. [CA] Facility shall be kept free of flies and fly activities.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Frozen shrimps observed thawing at room temperature inside back room. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

[COS] Employee relocated raw shrimp into reach-in cooler.

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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: Knives are stored with the blade inside the crevice located between prep table and reach-in cooler where it is unclear. [CA] Equipment shall be properly stored in location that is clean and protected from contamination.

[COS] Employee removed and cleaned the knives.

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: 1) Doors separately outside and areas of food preparation are kept opened at time of inspection. [CA] Keep doors closed when not in use to prevent the entrance of vermin.

2) Employee personal items (phones, drinks) are stored on shelves directly above open food prep and open food storage. [CA] Employee personal items shall in a designated location or below food and food contact surfaces to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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

Measured Observations

Item	Location	Measurement	Comments
Beef	Food prep unit insert	41.00 Fahrenheit	
minced pork	Upright reach-in cooler - dumpling prep room	47.00 Fahrenheit	Per employee, prepared within 30 mins
Tofu	Food prep unit reach-in	40.00 Fahrenheit	
Hot water	Three compartment sink - kitchen	120.00 Fahrenheit	
BBQ pork buns	Reach-in cooler	41.00 Fahrenheit	
Shrimp dumpling	Cooked	158.00 Fahrenheit	
Minced garlic in oil	At cook line	50.00 Fahrenheit	
Pork	Food prep unit reach-in	41.00 Fahrenheit	
Fish	Food prep unit insert	80.00 Fahrenheit	Per employee - one hour into cooling
Raw chicken	Food prep unit reach-in	41.00 Fahrenheit	
Half and half	Upright reach-in cooler - front	39.00 Fahrenheit	
Beef	Table next to cook line	136.00 Fahrenheit	
Shrimp	Food prep unit insert	39.00 Fahrenheit	
Raw beef	Food prep unit insert	47.00 Fahrenheit	
Liquid egg	At cook line	45.00 Fahrenheit	
Tofu	Food prep unit reach-in	41.00 Fahrenheit	
Chicken	Food prep unit insert	40.00 Fahrenheit	
Bean sprouts	At cook line	52.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler - dumpling prep room	41.00 Fahrenheit	
Chicken	Table next to cook line	135.00 Fahrenheit	
Cooked vegetables	Cooling	124.00 Fahrenheit	
Tofu	Food prep unit insert	47.00 Fahrenheit	
Hot water	Three compartment sink - dumpling prep room	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	25.00 PPM	

Overall Comments:

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 **11/18/2024**. 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.

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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

Julie

Received By: Julie
Person in charge
Signed On: November 04, 2024