

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 FA0213476 - HUNAN HOUSE		Site Address 122 S SUNNYVALE AV, SUNNYVALE, CA 94086		Inspection Date 03/10/2025		Placard Color & Score GREEN 71		
Program PR0302845 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SIZZLING POT KING CORPO		Inspection Time 13:55 - 15:50			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By RUNGWEI LIN				FSC Qi Zhu 01/22/2028

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		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				
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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

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

Inspector Observations:

Major:

Only hand wash station in back prep area was lacking hand soap.

[CA] Ensure hand soap is provided at hand wash stations at all times.

[COS] Food employee provided hand soap.

Minor:

Hand wash sink was completely obstructed at time of inspection.

[CA] Hand washing facilities shall be clean, accessible, and unobstructed at all times.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the 3 door prep cooler, multiple inserts stacked, not allowing proper air flow.

[CA] Properly store cooling foods in such a way to allow proper air flow.

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 in mechanical ware wash machine measured at 0PPM. Not actively in use.

[CA] Maintain chlorine in mechanical ware wash machine at 50 PPM.

[COS] Food employee primed ware wash machine, chlorine sanitizer remeasured at 50ppm.

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

Inspector Observations: Condensation line from 3 door upright cooler observed draining into hand wash sink.

[CA] Condensation line from refrigeration units shall drain into an approved plumbing system.

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: Food containers throughout multiple refrigeration units found without lids.

[CA] All food shall be separated and protected from possible contamination. Provide lids for food containers.

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

Inspector Observations: Refrigeration units throughout kitchen have too much food stored in them, overflow of food items.

[CA] Adequate and suitable space shall be provided for the storage of food.

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

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Inspector Observations: Heavy accumulation of food, grime, and other debris observed on hand wash sink, refrigeration units, and throughout floor of kitchen and back storage room.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Routinely clean to prevent buildup.

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: 1) facility is lacking quaternary ammonium sanitizer test strips.

[CA] Quaternary ammonium test strips shall be provided to adequately measure the sanitizer concentration used during manual ware washing.

2) Expired chlorine sanitizer test strips.

[CA] Provide chlorine sanitizer test strips to adequately measure the sanitizer concentration used during mechanical ware washing.

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: 1) Only hand wash sink in prep area observed detaching from wall, not fully sealed.

[CA] Repair hand wash sink and maintain in good condition.

2) Right door of True 2 door prep cooler observed in disrepair.

[CA] Repair door and maintain unit in good condition.

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

Inspector Observations: Accumulation of dust and grime on ventilation hood filters.

[CA] Routinely clean hood filters to prevent buildup.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
noodles	2 door upright cooler	40.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
chlorine	dishwasher	0.00 Fahrenheit	remeasured at 50ppm
tofu	3 door prep cooler	34.00 Fahrenheit	
potsticker	3 door upright cooler	40.00 Fahrenheit	IR
cooked beef	3 door prep cooler insert	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
rice	warmer	200.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
raw fish	2 door prep cooler	39.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to verify hand wash sink repair. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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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 **3/24/2025**. 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.

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: Rungwei Lin
waitress
Signed On: March 10, 2025