

# 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 FA0283849 - FENG HOTPOT		Site Address 1669 HOLLENBECK AV A, SUNNYVALE, CA 94087		Inspection Date 07/23/2024	
Program PR0425730 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FENG HOTPOT SUNNYVALE		Inspection Time 13:00 - 13:45
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION		Consent By QI/ SHIRLEY		

Placard Color & Score
<b>GREEN</b>
<b>N/A</b>

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: Bags of dry bulk ingredients found open. [CA] Keep bags sealed at all times or provide bulk bin containers and label with ingredient name.**

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: The door for the 2 door glass unit for noodles is unable to fully close, the door gasket is in disrepair. [CA] Repair/replace the door gasket.**

**The self serve unit used for sauces located in the customer area is not NSF or ANSI approved.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

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

**Inspector Observations: Grease build up noted on hood filters located above the flat grill. [CA] Clean the filters.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed waste lines for the dishwasher and 2 compartment food prep sink, ice machine and hand sink (next to ice)draining directly inside the floor sink. [CA] Provide a minimum of 1 inch air gap above the rim of the floor sink and the end of the waste lines.**

**Hand sink next to the ice machine is leaking at the faucet. Leak noted behind the ice machine. [CA] Repair the equipment.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
ambient	2 door s.steel freezer	2.00 Fahrenheit	
chlorine sanitizer	upright dishwasher	50.00 PPM	
ambient	3 door glass unit	35.00 Fahrenheit	
water	hand sinks- kitchen and restroom	100.00 Fahrenheit	
ambient	2 door glass unit for noodles	41.00 Fahrenheit	
ambient	self serve sauce unit	38.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
ambient	2 door s.steel unit (both)	39.00 Fahrenheit	

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## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Feng Hotpot

**NEW OWNER:** Feng Hotpot Sunnyvale, LLC

*The applicant has completed the change of ownership application process for an Environmental Health Permit.*

*The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 8/01/2024- 07/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 7/23/24.*

*\*Permit condition: None.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food manager certificate on file.*

*Facility plans to open to the public in 2 weeks.*

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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 **8/6/2024**. 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.

## 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



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Received By: Sherry Gu  
CFO  
Signed On: July 23, 2024