

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 FA0214092 - THE DONS DELI		Site Address 620 E EVELYN AV, SUNNYVALE, CA 94086		Inspection Date 07/30/2025		Placard Color & Score GREEN 77		
Program PR0300443 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANDRA ZUNIGA		Inspection Time 12:30 - 14:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By SANDRA ZUNIGA				FSC Not Available

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				N
K07	Proper hot and cold holding temperatures	X						S
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						
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		
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	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE A FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS WITHIN 2 WEEKS.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE FRONT HAND WASH SINK BLOCKED BY CARDBOARD BOXES. THE SINK HAS NO PAPER TOWELS IN THE WALL DISPENSER. [CA] THE HAND WASH SINK MUST BE ACCESSIBLE FOR HAND WASHING AT ALL TIMES AND SUPPLIED WITH PAPER TOWELS AND SOAP.

FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER AT THE HAND WASH SINK IN THE BACK FOOD PREP ROOM. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

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: FOUND THE FOOD PREPARATION SINK FULL WITH DISHES AND BOXES. [CA] THE FOOD PREPARATION SINK IS TO BE USED FOR WASHING, RINSING, SOAKING, THAWING, OR SIMILAR PREPARATION OF FOODS.

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

Inspector Observations: FOUND BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND PREPACKAGED COOKIES FOR SELF SERVICE AT THE FRONT COUNTER WITH NO LABEL. [CA] FOOD PREPACKAGED IN A FOOD FACILITY SHALL BEAR A LABEL THAT COMPLIES WITH THE LABELING REQUIREMENTS PRESCRIBED BY THE SHERMAN FOOD, DRUG, AND COSMETIC LAW, THE LABEL INFORMATION SHALL INCLUDE:

- 1. NAME OF THE FOOD**
- 2. CONTENTS OF THE FOOD IE: OZ**
- 3. INGREDIENTS**
- 4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.**

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: FOUND A GASKET FOR THE SERVICE REFRIGERATOR IN DISREPAIR. [CA] REPLACE THE GASKET.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN AS SANITIZER SOLUTION WHILE NOT IN USE.

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

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Inspector Observations: 1. FOUND A CELL PHONE AND A PURSE IN THE DRY STORAGE ROOM STORED ON A FOOD RELATED SHELF. FOUND STACKS OF PAPER AND SIGNS AT THE FRONT SERVICE COUNTER NEXT TO CONDIMENTS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

2. MISSING LOCKERS FOR THE EMPLOYEE'S PERSONAL BELONGINGS. [CA] PROVIDE LOCKERS.

3. THE DRY STORAGE ROOM HAS MULTIPLE BOXES AND EXCESSIVE CLUTTER. [CA] REMOVE THE CLUTTER AND ALLOW ACCESS FOR FLOOR CLEANING.

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

Inspector Observations: FOUND THE FLOORS WITH FOOD DEBRIS AND GREASE THROUGHOUT THE FACILITY. [CA] CLEAN THE FLOORS MORE OFTEN.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN THE MEN'S RESTROOM. [CA] PROVIDE SIGN.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	21.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
TURKEY	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BEANS	SERVICE REFRIGERATOR	38.00 Fahrenheit	
TURKEY	WALK IN COOLER	39.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR	39.00 Fahrenheit	
CUT TOMATO	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	39.00 Fahrenheit	

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 **8/13/2025**. 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: SANDRA ZUNIGA
OWNER
Signed On: July 30, 2025