

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 FA0254434 - PF CHANG'S CHINA BISTRO		Site Address 390 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/25/2025	
Program PR0371141 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name P.F. CHANG'S		Inspection Time 14:10 - 15:30
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By RAMONA	FSC RAMONA HERRERA REEVES 2/27/2028		

Placard Color & Score
GREEN
92

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						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	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						S
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following PHFs measured at improper holding temperatures; held inside the prep cooler at the cookline : Sesame dressing (47F), Tofu (48F) for less than 4 hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Sushi rice kept on TPHC was missing time marking.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

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

Inspector Observations: Quaternary ammonium sanitizer at the bar sani bucket measure at 100PPM.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Utensil surface	Dishwasher	162.00 Fahrenheit	
Cooked meat	Prep cooler	41.00 Fahrenheit	
Juice	Bar reach in cooler	38.00 Fahrenheit	
Raw chicken	Prep cooler	41.00 Fahrenheit	
Rice	Rice cooker	158.00 Fahrenheit	
Half half	Reach in cooler	39.00 Fahrenheit	
Water	3-comp sink	120.00 Fahrenheit	
Water	Hand sink	100.00 Fahrenheit	
Quat sanitizer	3-comp sink	200.00 PPM	
Quat sanitizer	Sani bucket	100.00 PPM	
Cooked mushroom	Prep cooler	51.00 Fahrenheit	Cooling
Sesame dressing	Prep cooler	47.00 Fahrenheit	
Ambient	Walk in freezer	13.00 Fahrenheit	
Cjut tomatoes	Prep cooler	39.00 Fahrenheit	
Half half	Walk in	39.00 Fahrenheit	
Cooked pasta	Prep cooler	41.00 Fahrenheit	
Chicken	WALK in	39.00 Fahrenheit	
Raw shrimp	Prep cooler	39.00 Fahrenheit	
Raw meat	Walk in	39.00 Fahrenheit	

Overall Comments:

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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 **8/8/2025**. 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: RAMONA HERRERA REEVES
ASSISTANT OPERATING PARTNER

Signed On: July 25, 2025