

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 FA0214098 - DRAGON VALLEY EXPRESS		Site Address 623 CALIENTE DR, SUNNYVALE, CA 94085		Inspection Date 10/01/2026		Placard Color & Score YELLOW 65		
Program PR0302914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EASY FEET LLC		Inspection Time 11:30 - 13:00			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By GINGLONG WANG				FSC Jolen Lou 2/18/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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		
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	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		X
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: All hand wash station within the facility have issues at the time of inspection:

Follow-up By 10/07/2026

1. Hand wash station within the restroom is missing paper towels within the restroom.
[CA] Hand wash stations must be fully stocked and operational at all times.

2. Hand wash station in the front prep area has no soap inside of mounted soap dispenser.
[CA] Hand wash station must be fully stocked and operational at all times.
[SA] Soap dispenser is next to hand wash station.

3. Hand wash station in the back of the facility is blocked at the time of inspection.
[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.
[COS] PIC moved all items and hand wash is now accessible.

K14 - 8 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: Flies were landing on cutting boards and food contact surfaces at the time of inspection.
[CA] Clean/sanitize equipment properly.

Follow-up By 10/07/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple flies around the prep table, around the prep sink, and back kitchen area. Back door of the facility is open at the time of inspection.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Eliminate any entry points into the facility.

Follow-up By 10/07/2026

Minor Violations

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

Inspector Observations: Unable to provide food handler cards for employees at the time of inspection.
[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.
REPEAT VIOLATION. Failure to comply may result in enforcement action.

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: 3-Compartment sink is being used as a prep sink at the time of inspection.
[CA] Use equipment based on the manufacturer's intended use. Sink should only be used to wash, rinse, sanitize. Use prep sink on site for any food prep.

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: Prep table in front of the cook line is not keeping food 41°F below. No PHFs are within unit at the time of inspection.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Per PIC, they plan on obtaining a new unit; make sure unit is like for like.

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

Inspector Observations: Piece of cooking equipment is noted outside of the hood system at the time of inspection.
[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: 1. Lots of holes noted within the room where the water heater is located and under the 3-compartment sink.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

2. Heavy debris noted under the 3-compartment sink.

[CA] Walls and/or floors in food preparation area shall be kept clean.

3. Multiple damaged floor tiles noted within the kitchen area at the time of inspection.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach in freezer	5.00 Fahrenheit	
Rice	Hot holding (rice warmer)	164.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw chicken	Walk in	39.00 Fahrenheit	
Cut veggies	Prep table	54.00 Fahrenheit	Non-PHF's.
Cooked fish	Hot holding (steam table)	155.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cooked chicken	Hot holding (steam table)	147.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Prep packaged steak dish	Reach in	39.00 Fahrenheit	
Cooked pork	Cook line	200.00 Fahrenheit	Final cook temperature.
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Chlorine)	Sanitizer bucket	100.00 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 **10/15/2026**. 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

Ginglong Wang

Received By: Ginglong Wang
PIC
Signed On: October 01, 2026