

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 FA0251839 - SUNNY'S DINNER TO GO		Site Address 3278 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 07/14/2026		Placard Color & Score YELLOW 55		
Program PR0366106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FARRER, CRAIG		Inspection Time 10:15 - 12:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SUN HEE				FSC Craig Farrer 08/12/2030

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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		

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

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed improper handwashing practices by multiple employees including:

- Handling dirty dishes, then clean equipment without an intermediate handwashing step.
- Handling soiled wiping cloth, then touching ready-to-eat foods with bare hands without an intermediate handwashing step.
- Donning gloves without an intermediate handwashing step.

[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist requested employee to wash hands and changed gloves as required. Contaminated equipment was rewashed and sanitized. Discussed handwashing policy with PIC.

Follow-up By
07/21/2026

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

Inspector Observations: In the restroom, observed lack of paper towels in the dispenser. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC restocked the dispenser with paper towels.

Follow-up By
07/21/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: On the preparation counter, measured ham, pooled eggs, and shelled eggs from 65-72F. Per employee, food was relocated to preparation counter 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC relocated foods to the under counter refrigeration for inspection. Recommend to keep an ice bath on preparation counter as needed.

Follow-up By
07/21/2026

Minor Violations

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

Inspector Observations: **REPEAT VIOLATION Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.**

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

Inspector Observations: Observed multiple foods cooling at ambient temperatures while in a deep, metal container and fully covered with lid. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the back storage area, observed multiple rodent droppings on the floor underneath storage shelves. No live activity or active contamination of food observed at the time of inspection. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.

Follow-up By
07/21/2026

NOTE: Per PIC, facility receives monthly pest control services. Pest control report unavailable for review.

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)

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Inspector Observations: *Observed raw meats stored directly over ready-to-eat meats and produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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: *****REPEAT VIOLATION**** 1) Observed the use of domestic fryer and electric griddle on the preparation counter without mechanical ventilation or prior approval from this Department. [CA] Discontinue the use of unapproved equipment. Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

2) Observed multiple food storage and equipment shelves are lined with soiled cardboard. [CA] Discontinue the use of cardboard boxes to line shelves or flooring. Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed working utensils (i.e rice paddle) stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

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

Inspector Observations: *Observed soiled wiping cloths stored directly on preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active 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

Inspector Observations: *****REPEAT VIOLATION**** Observed large gap between the bottom of the back door to the outside and the floor. [CA] Seal all gaps. Facility shall be fully enclosed to prevent pest entrance and harborage.*

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

Inspector Observations: *1) Observed accumulation of grease and grime on the floors and walls of facility, especially nearby the cookline and underneath the warewashing sink. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized.*

2) Observed non-prepackaged foods stored in the upright coolers in the dining area. The dining area does not have approved flooring or cove base. [CA] In areas where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
seafood	2-door upright freezer	13.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
shelled eggs	2-door upright cooler (front)	40.00 Fahrenheit	
spicy pork	hot holding near preparation unit	146.00 Fahrenheit	
tofu soup	stovetop	143.00 Fahrenheit	
rice	rice cooker	163.00 Fahrenheit	
raw beef	2-door upright cooler	41.00 Fahrenheit	
raw beef	2-door upright freezer (back)	10.00 Fahrenheit	
fish cake	1-door preparation unit (front)	52.00 Fahrenheit	Cooling. Per employee, cooked 2 hours prior.
beansprouts	1-door preparation unit (front)	41.00 Fahrenheit	
omurice	cook line	187.00 Fahrenheit	Final cooking temperature.
water	handwash sink (restroom)	100.00 Fahrenheit	
ham, pooled eggs, shelled eggs	preparation counter	67.00 Fahrenheit	67-72F
water	3-compartment sink	120.00 Fahrenheit	
beef	preparation counter	152.00 Fahrenheit	Cooling. Per employee, just prepared.
imitation crab	2-door preparation unit (front)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

*** Facility to submit plans for the installation of countertop deep fryer. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.**

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 7/28/2026. 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



Received By: Craig Farrer
Owner
Signed On: July 14, 2026