

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 07/24/2025		Placard Color & Score YELLOW 72		
Program PR0366106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FARRER, CRAIG		Inspection Time 11:00 - 12:55			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SUN HEE				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				N
K06	Adequate handwash facilities supplied, accessible	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		X			
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							

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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0251839 - SUNNY'S DINNER TO GO		Site Address 3278 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 07/24/2025
Program PR0366106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FARRER, CRAIG	Inspection Time 11:00 - 12:55
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Observed multiple Potentially Hazardous Foods held out of temperature:

1) On the preparation counter, measured spam and shelled eggs at 68F. Per PIC, spam and eggs were taken out of refrigeration 30 minutes prior to temperature measurement.

2) In the front display case, measured fish cake at 93F and japchae at 131F. Per PIC, foods were prepared 1 hour prior to temperature measurement and is typically kept at room temperature (to be used or discarded within 4 hours of cooking.)

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[SA] 1) Spam and shelled eggs were moved to the refrigeration unit to facilitate rapid cooling.

2) Fish cake and japchae will be discarded at end of lunch shift (within 4 hours of preparation.) Discussed TPHC procedures with PIC--PIC stated that fish cake and japchae will be kept under refrigeration.

Follow-up By 07/28/2025

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: Observed employees actively skipping the sanitizer step during manual warewashing. No sanitizer was in the sanitizer compartment at the time of inspection. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. [COS] Specialist instructed employees to set up the 3-compartment sink with sanitizer during inspection. Chlorine sanitizer measured at 100 ppm. Dishes were rewashed and sanitized.

Follow-up By 07/28/2025

Minor Violations

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

Inspector Observations: 1. Facility lacks active food safety manager's certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Actively working employees lack food handler's cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employees handling ready-to-eat produce and cooked foods for service without washing hands. [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.

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

Inspector Observations: Observed the use of domestic fryer, electric griddle, and toaster oven without a ventilation hood. [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.

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 food preparation counters. [CA] Wiping cloths shall be stored in approved sanitizing concentration when 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

OFFICIAL INSPECTION REPORT

Facility FA0251839 - SUNNY'S DINNER TO GO	Site Address 3278 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 07/24/2025
Program PR0366106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FARRER, CRAIG	Inspection Time 11:00 - 12:55

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
shelled eggs	2-door upright refrigeration (front)	41.00 Fahrenheit	
tofu	preparation counter	187.00 Fahrenheit	Final cooking temperature, to be cooled.
japchae	front display	131.00 Fahrenheit	TPHC.
raw beef	1-door upright freezer	20.00 Fahrenheit	
seafood mix	2-door upright freezer	4.00 Fahrenheit	
rolled egg	2-door preparation unit	41.00 Fahrenheit	
cooked spinach	1-door preparation unit	41.00 Fahrenheit	
spam	preparation counter	68.00 Fahrenheit	Relocated to refrigeration.
tofu stew	2-door upright refrigeration (front)	41.00 Fahrenheit	
shelled eggs	preparation counter	69.00 Fahrenheit	Relocated to refrigeration.
bulgogi	front display	162.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
ham	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
fish cake	front display	93.00 Fahrenheit	TPHC.
shelled eggs	3-door upright refrigeration	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within three business days to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

NOTE: Observed facility conducts cooling of multiple foods including tofu, fish cake, and bulgogi beef. Permit to be adjusted upon review.

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 **8/7/2025**. 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: Sun Hee Lee
Owner
Signed On: July 24, 2025