**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 | Site Address | Inspection Date |
|---|---|---|
| FA0214214 - ASIA VILLAGE RESTAURANT | 747 S WOLFE RD, SUNNYVALE, CA 94086 | 11/18/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0303915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | LEE, SHEUNG SHEUNG | 11:00 - 14:15 |
| **Inspected By** | **Inspection Type** | **Consent By** / **FSC** |
| MADELINE MEZA | ROUTINE INSPECTION | JESSIE / Sheung Lee 5/31/2027 |

**Placard Color & Score**
**RED**
**37**

| RISK FACTORS AND INTERVENTIONS | | IN | OUT Major | OUT Minor | COS/SA | N/O | N/A | PBI |
|---|---|---|---|---|---|---|---|---|
| K01 | Demonstration of knowledge; food safety certification | X | | | | | | N |
| K02 | Communicable disease; reporting/restriction/exclusion | | | | | | | |
| 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 | | | N |
| K07 | Proper hot and cold holding temperatures | | X | | X | | | N |
| K08 | Time as a public health control; procedures & records | | X | | X | | | N |
| 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 | | | | | | | |
| K14 | Food contact surfaces clean, sanitized | | 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 | | | | | | | |
| 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 | X | |
| 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 | | |
| K33 | Nonfood contact surfaces clean | X | |
| 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 | | |
| 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 cook wash hands with single-use gloves on at the sink.***

**Follow-up By 11/23/2026**

***[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Remove single-use gloves to ensure hands are clean every time you are washing your hands.***
***[COS] Cooked removed glove hands and washed hands before wearing new gloves.***

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

***Inspector Observations: **2ND REPEAT VIOLATION****
***Observed hand sink near food prep sink obstructed by stainless steel cooking bowls. No additional hand sink nearby.***
***[CA] A hand washing facility shall not be used for purposes other than hand washing.***
***[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.***
***[COS] PIC removed obstruction during inspection.***

**Follow-up By 11/23/2026**

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

***Inspector Observations: Observed the following cold holding temperature violations:***

***1. Pooled eggs stacked on top of two door cold holding inserts was measuring at 58F. Per PIC, this item was placed less than 1 hour prior into cold holding insert unit.***

***2. Raw shall eggs measuring at 54F that were being stored on a lower shelf near kitchen exit. Per PIC, this item was placed here less than 1 hour prior to inspection.***

***[CA] PHFs shall be held at 41°F or below.***
***[COS] PIC moved both items to large walk-in cooler to rapidly chill and specialist remeasured temperature at the end of inspection at 41F.***

**Follow-up By 11/23/2026**

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

***Inspector Observations: Observed Chow fun noodles measuring at 64F at shelving adjacent to rice steamer. Per PIC, they leave these noodles out for the lunch hour and then throw the remainder of the noodles away after. No procedures or time identification was provided at the time of inspection.***

***[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.***
***[COS] PIC moved these items to rapidly chill due to closure and specialist provided Time control procedure handout to PIC.***

**Follow-up By 11/23/2026**

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: **Major****
***Observed leak in ceiling and water dripping in main cooking line and food contact surface equipment.***

***[CA] Repair leak immediately to prevent continued contamination of food contact surfaces.***

***Minor**
***A knife was stored in the gap between the wall and stainless steel wall covering. The butcher/chopping block had***

**Follow-up By 11/23/2026**

***visible debris and was not clean. The PIC stated that these items are cleaned once daily. Neither item was in use at the time of inspection.***

***[CA] Clean and sanitize the butcher/chopping block and knife before use and at least every 4 hours during use. Store the knife in a clean, designated location and discontinue storing kitchen utensils on wall.***

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

**Follow-up By 11/23/2026**

***Inspector Observations: 1. Observed Vermin: Documented in the following areas:***
***- Found ~5-10 rodent droppings behind dry storage racks in the room closest to the dinning area.***
***- Found ~5-10 rodent droppings below hand sink near food prep sink.***
***- Found ~5-15 rodent droppings near exit door of kitchen.***

***2. Photographs: Taken for documentation purposes.***
***3. Supervisor Notified: S. Lew.***
***4. Notification: The person in charge during inspection, Jessie, has been informed that the facility must close immediately.***

***[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.***

***Requirements Before Reopening:***
***1. Email the signed and completed Reopening Checklist to the assigned inspector.***
***2. Submit a copy of the pest control report from a licensed provider.***

## Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

***Inspector Observations: Food prep sink measured at 102F during inspection.***

***[CA] Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility. Hot water should be supplied at a minimum of 120F at food preparation sinks, three compartment sinks and mop sinks.***

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

***Inspector Observations: Observed chicken thawing in large food containers at room temperature near the food prep sink.***

***[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.***

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

***Inspector Observations: *2ND REPEAT VIOLATION****
***Observed food storage containers located on the ground inside the walk-in cooler and walk in freezer. Additionally, observed single use utensil containers in cardboard boxes stored on the ground in dinning area. No food contamination observed during inspection.***

***CA] Food shall be stored at least 6 inches above the floor to prevent contamination.***

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

***Inspector Observations: Observed an accumulation food debris build up on handles of all refrigeration equipment. Shelving throughout the food facility is visibly dirty and had evidence of old food debris present.***

***[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.***

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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: Observed water from rice steaming equipment was actively dropping onto the floor in the cooking walkway.***

**Follow-up By 11/23/2026**

***[CA] Repair the leak from rice steaming unit. Keep the floor clean and dry.***
***[COS] PIC turned off unit and specialist discussed this unit cannot be used until fixed.***

***Discontinue using foil to line shelving inside kitchen and throughout facility.***

***[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.***

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

***Inspector Observations: Observed wiping clothes stored on top of food contact surfaces.***

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

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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: Observed multiple gaps/holes throughout the facility. Throughout inspection, PIC took photographs of holes throughout facility to fix. Additionally, food facilities walls have food debris present.***

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

## Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| Chicken feet | Walk-in cooler | 40.00 Fahrenheit | |
| Cooked Garlic | Two door cold holding unit (inserts) | 39.00 Fahrenheit | |
| Hot water | Food prep sink | 102.00 Fahrenheit | |
| Warm water | All hand sinks | 100.00 Fahrenheit | |
| Tofu | Walk-in cooler | 38.00 Fahrenheit | |
| Chow fun noodles | Shelving next to rice steamer | 64.00 Fahrenheit | Placed on counter less than 2 hours prior. Moved to fridge to rapidly chill. |
| Fish | Walk-in cooler | 38.00 Fahrenheit | |
| Chicken | Counter adjacent to Food prep sink | 37.80 Fahrenheit | Thawing for less than 1 hour |
| Ambient | Two door undercounter fridge | 39.00 Fahrenheit | |
| Chlorine | Ware wash machine | 50.00 PPM | |
| Hot water | Mop Sink | 120.00 Fahrenheit | |
| Chicken | Walk-in freezer | 13.00 Fahrenheit | |
| Ambient | Single door display fridge in dinning room | 38.00 Fahrenheit | |
| Raw shell eggs | Lower shelving cart next to exit door of kitchen | 59.00 Fahrenheit | Rapidly chilled and remeasured at 41F. |
| Hot water | 3 compartment sink | 120.00 Fahrenheit | |

## Overall Comments:

***CLOSURE ORDER:***
***Facility is ordered closed due to evidence of a vermin (rodents) infestation.***

***RESTRICTIONS:***
***1. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.***
***2 .Facility shall remain CLOSED until vermin infestation is completely abated and authorization is provided by this Division.***
***3. The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.***
***4. A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

***FOLLOW-UP INSPECTION:***
*****Subsequent follow-up inspection shall be billed at $290/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and $664 for a minimum two hours, during non-business hours, and upon inspector availability.*****
***** A period of 24 HOURS from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective *****

***CONTACT:***
***- Please contact Madeline Meza at madeline.meza@deh.sccgov.org, or DEH mail line at 408-918-3400 or via email at DEHWEB@deh.sccgov.org to schedule a follow up inspection.***

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/2/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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:** Sheung Lee
Manager/Owner

**Signed On:** November 18, 2026