

**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**

<b>Facility</b> FA0213476 - HUNAN HOUSE		<b>Site Address</b> 122 S SUNNYVALE AV, SUNNYVALE, CA 94086		<b>Inspection Date</b> 02/15/2024	
<b>Program</b> PR0302845 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SIZZLING POT KING CORPO		<b>Inspection Time</b> 12:30 - 14:35
<b>Inspected By</b> JASLEEN PURI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JAMES JI	<b>FSC</b> Not Available		

**Placard Color & Score**  
**GREEN**  
**73**

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						S
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						S
K07 Proper hot and cold holding temperatures			X	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				
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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Observed lack of food safety manager certificate and employee food handler cards. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card & keep all certificates on file in facility for review by specialist.**

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

**Inspector Observations: Measured temperature of tofu at 49F above insert in cold holding prep unit. Per PIC, this item was placed in cold holding prep unit less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. Do not place foods above the chill line in cold holding prep units. [COS] PIC relocated tofu into reach down cooler.**

K14 - 3 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: Measured chlorine sanitizer concentration at 10ppm in dishwashing machine. [CA] Maintain chlorine sanitizer concentration at 50ppm in dishwashing machine.**

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

**Inspector Observations: Observed fish thawing in container on chest freezer. [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.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed detergent connected to sanitizer dispenser at 3-comp-sink. [CA] Properly clean out line and attach sanitizer to sanitizer dispenser at 3-comp-sink.**

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

**Inspector Observations: Observed some produce boxes stored on floor in back hallway. [CA] Store food 6 inches above the floor on approved shelving.**

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: Observed lack of quat sanitizer test strips to measure sanitizer concentration used during manual warewashing. [CA] Provide quat sanitizer test strips to measure sanitizer concentration used during manual warewashing.**

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 torn gaskets of 2 door reach in cooler. [CA] Repair/replace damaged gasket of unit.**

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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 knives stored in between prep tables. [CA] Properly store knives in a clean and sanitary manner (ex. knife holder, clean surface).**

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

**Inspector Observations: Observed one portable fryer on counter, outside of hood. Observed two stock pot range partially out of hood. One hood filter of hood is lifted creating a gap. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Ensure hood filters are in place without any gaps to provide adequate ventilation.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Observed lack of metal probe thermometer to measure internal food temperatures. [CA] Provide a metal probe thermometer to measure internal temperature of PHF.**

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

**Inspector Observations: Observed damaged floor tiles with build up below fryer. [CA] Repair/replace damaged floor tiles and remove build up.**

**Observed hole in wall behind door in mens restroom. [CA] Properly seal hole in wall in mens restroom.**

**Observed accumulation of food debris on floors and wall in dry storage room. [CA] Clean floors and walls in dry storage room.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
meat	cold holding prep	41.00 Fahrenheit	
chicken	cold holding prep	41.00 Fahrenheit	
shrimp	reach in freezer	5.00 Fahrenheit	
meat	reach in cooler	40.00 Fahrenheit	
tofu	reach in cooler	40.00 Fahrenheit	
chlorine	dishwashing machine	10.00 PPM	
hot water	3-comp-sink	125.00 Fahrenheit	
raw meat	reach in freezer	6.00 Fahrenheit	

## Overall Comments:

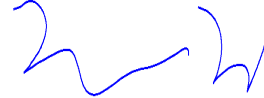
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/29/2024**. 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.

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**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



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**Received By:** James Ji  
Manager

**Signed On:** February 15, 2024