

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
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OFFICIAL INSPECTION REPORT

Facility FA0265301 - SIFU WONG KITCHEN		Site Address 1219 WILDWOOD AV, SUNNYVALE, CA 94089	Inspection Date 07/30/2025
Program PR0301419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SIFU WONG GROUP LLC	Inspection Time 11:25 - 12:10
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DANNY WONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/28/2025

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

Compliance of this violation has been verified on: 07/30/2025

Cited On: 07/28/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 07/30/2025

Cited On: 07/28/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 07/30/2025

Cited On: 07/28/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

This violation found not in compliance on 07/30/2025. See details below.

Cited On: 07/28/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 07/30/2025

Minor Violations

Cited On: 07/30/2025

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags for clams observed to not be retained for 90 days. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.[SA] Per PIC clams were thrown away. Shellstock was not observed in facility at time of inspection.

Cited On: 07/30/2025

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)

Inspector Observations: Some meats observed to be stored together inside walk in cooler: raw pork observed to be stored with cooked chicken in different loosely tied bags; raw fish was stored with raw pork in same container loosely in individual bags. Did not observe cross-contamination of different meats and proteins at this time. [CA] Ensure no meats are stored together unless intended to be used together to prevent cross contamination.

Measured Observations

N/A

Overall Comments:

Joint inspection and report written by Hayley Mentz

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Follow-up inspection due to major holding, cooling, adulteration, shellstock tags and sewage violations.

Upon follow-up:

K07: Observed no peking duck left out at room temperature for longer than 4 hours.

K09: Vat of broth was at a constant boil and per PIC will remain boiling throughout business hours and discarded at end of day. No cooling of broth shall occur.

K13: Some meats observed to be stored together inside walk in cooler: raw pork observed to be stored with cooked chicken in different loosely tied bags; raw fish was stored with raw pork in same container loosely in individual bags. Did not observe cross-contamination of different meats and proteins at this time. Ensure no meats are stored together unless intended to be used together to prevent cross contamination.

K16: PIC did not have shellstock tags for clams observed on 7/28/2025. However, clams have been discarded prior to inspection. Facility shall obtain shellstock tags to retain tags for 90 days after last day shellstock was sold.

K22: Handwash sink is still leaking but is now draining properly. Floor sink near by at dishwash area observed to not hold standing water.

Placard changed from yellow to green.

Continue to work on violations written and last inspection report.

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 **8/13/2025**. 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: Danny Wong
Owner

Signed On: July 30, 2025