

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 FA0265301 - SIFU WONG KITCHEN	Site Address 1219 WILDWOOD AV, SUNNYVALE, CA 94089	Inspection Date 09/29/2026
Program PR0301419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIFU WONG GROUP LLC	Inspection Time 11:05 - 12:10
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By BAILEY SO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/24/2026

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

This violation found not in compliance on 09/29/2026. See details below.

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/24/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/24/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/29/2026

Minor Violations

Cited On: 09/29/2026

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

Inspector Observations: Employee observed washing gloves after handing raw lard. Employee was stopped prior to changing any task and asked to remove gloves and wash hands with soap and warmer water by operator. [CA] Ensure employees are trained to wash hands with soap and warm waters to change gloves. [COS] Employee removed gloves and washed hands with soap and warm water

Measured Observations

N/A

Overall Comments:

Follow up due to major violations in: Handwashing; Food Holding Temperatures; Cooling; Sanitized Food Contact Surfaces

Upon follow up:

Employee observed washing gloves after handing raw lard. Employee was stopped prior to changing any task and asked to remove gloves and wash hands with soap and warmer water by operator. Other employees observed to not be switching tasks at time of inspection.

No raw meats sitting on shelf. All meats out observed to be actively being worked on or in other process.

Observed employee returning meats into cooler after prep for later use. Cooked ducks hanging on hooks were cooked 3 hours prior and measured to be 67F. Per operator ducks are about to be put into oven in about 15 minutes after next batch of duck is removed.

Cooked pork observed to be on sheet tray on cart at room temperature measuring 63F. Per operator cooked pork was made

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earlier that morning and was cooling to be put into pork bun in about 1 hour. Per employee pork was cooked about 2.5 hours prior.

No ants observed on cutting boards at time of inspection.

Continue to work on hand washing training and other violations from routine 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 **10/13/2026**. 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: Bailey So
PIC
Signed On: September 29, 2026