

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 FA0214323 - FAMOUS FOOD RESTAURANT		Site Address 872 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94		Inspection Date 12/18/2024		Placard Color & Score YELLOW 100		
Program PR0302131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SHI, HUI MIN		Inspection Time 11:15 - 13:15			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By LING CHONG				FSC CHEN GAO 1/4/28

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		X			N
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						S
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		
K27	Food separated and protected	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

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

Inspector Observations: *Lack of paper towels at hand wash sink in employee restroom.*
[CA] *Provide single use paper towel in dispenser at all times.*

Follow-up By
12/20/2024

Lack of dispensers for hand wash at three compartment sink and front hand wash.
[CA] *Provide hand soap and single use paper towels in dispensers at all times.*

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

Inspector Observations: *Measured PHF items such as beef, tofu and pork measured between 49-60F at front serve line. Per PIC, these items are served at room temperature and stored on counter at front serve line from 11 AM, - 2 PM. No time markings observed.*
Measured pork at 110F, chicken at 120F, tofu at 47F on prep tables near cook line.
Measured steamed buns at 110F in hot holding unit.
[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*
[COS] *PIC created a time marking sheet for all the PHFs to discard at 2 PM if there are any leftovers.*

Follow-up By
12/20/2024

Minor Violations

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

Inspector Observations: *Expired food handler cards and lack of food handler cards for employees in the facility.*
[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured chicken at 110F in back storage/prep area covered with plastic wrap.*
[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

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: *Observed multiple food boxes stored on the floor in walk in cooler, walk in freezer and small dry storage room.*
[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: *Accumulation of food debris on bulk food containers and refrigerator door handles.*
[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Lack of chlorine test strips.*
[CA] *Provide chlorine test strips.*

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 between prep table and wall with a small ladder coming in contact with knives.*
[CA] *Properly store utensils and equipment in a clean and sanitary manner.*

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

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Inspector Observations: *Accumulation of grease on ventilation hood filters and stainless steel panels and wall next to cook line.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

Observed two hot plates next to cook line that are not under the ventilation hood filters, with signs of grease on wall behind.

[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Lack of public restroom in the facility and no sign posted at the front.*

[CA] *Facility shall have a sign posted in public area stating that toilet facilities are not available.*

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

Inspector Observations: *Observed gaps greater than 1/4" under back door in the facility.*

[CA] *Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

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

Inspector Observations: *Observed broken floor tiles in walk in cooler, walk in freezer and in cookline area.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Accumulation of food debris, dust and dirt on floors throughout the facility and walk in cooler and walk in freezer.

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Dumpling prep area at the front does not have approved ceiling.

[CA] *Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Pork	Walk in cooler	40.00 Fahrenheit	
Eggs	Walk in cooler	41.00 Fahrenheit	
Tofu	Hot holding unit	140.00 Fahrenheit	
Tea eggs	Front single door unit	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Meat filling for buns	Two door refrigerator at front	41.00 Fahrenheit	
Raw porl	Prep unit	41.00 Fahrenheit	
Noodles	Hot holding unit	135.00 Fahrenheit	
Chicken	Cookline	167.00 Fahrenheit	
Chicken	Walk in cooler	41.00 Fahrenheit	
Egg plant	Hot holding unit	150.00 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 **1/1/2025**. 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.

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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



Received By: LING CHONG
PIC
Signed On: December 18, 2024