

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 FA0281795 - SIZZLING LUNCH		Site Address 10033 SAICH WY, CUPERTINO, CA 95014		Inspection Date 08/12/2025		Placard Color & Score GREEN 80		
Program PR0422860 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SIZZLING LUNCH CORPORA		Inspection Time 14:30 - 16:30			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By BRANDON				FSC Not Available

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						
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	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		
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		
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		
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review	X	
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: *Lack of food manager certificate in the facility.*

Expired or missing food handler cards for employees in the facility.

[CA] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

[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.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed small utensils stored in hand wash sink next to cookline.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *PIC removed the items from the sink.*

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

Inspector Observations: *Measured corn cooling in two large covered containers at 77-80F in walk in cooler. Per PIC, corn was boiled less than 1 hour ago.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

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: *Observed pink mold like substance on top white panel inside the dish machine, it is not contaminating ice at the time.*

[CA] *Clean and sanitize the ice machine. Maintain ice machine in good condition.*

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

Inspector Observations: *Observed professional use insecticide stored on a rack above food in small storage room.*

[CA] *Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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

Inspector Observations: *Multiple soy sauce containers stored on floor.*

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

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 cutting board stored on floor in warewash room.*

[CA] *All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.*

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: *Repeat violation

Observed AutoChlor dish machine installed in the facility without prior approval. Dish machine was used to wash dishes.

Observed new ADVANCE meat cutting machine installed without approval.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Discontinue using the dish machine and remove it from the premises OR submit plan to get approval for use. If plans are not submitted by 8/20 and facility is continuing to use the dish machine, further enforcement actions may be taken.

Contact district specialist at sukhreet.kaur@deh.sccgov.org to provide proof of plan check submission.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Corn	Walk in cooler	80.00 Fahrenheit	77-80F; cooling in two different containers.
Water	Hand wash sink	100.00 Fahrenheit	
Dumpling	Top insert of prep unit in front of cookline	41.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at front service area	200.00 PPM	
Rice	Hot holding	136.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Kimchi	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Kimchi	Prep unit next to cookline	41.00 Fahrenheit	
Sauce	Hot holding	145.00 Fahrenheit	
Tofu	Reach in prep unit in front of cookline	41.00 Fahrenheit	

Overall Comments:

Provide plan check submission for dish machine and new equipment for meat. Plan check can be contacted at (408) 918-3400 or dehplancehck@deh.sccgov.org.

Contact district specialist Sukhreet Kaur at (408) 918-3460 or sukhreet.kaur@deh.sccgov.org

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 **8/26/2025**. 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: KELLY
PIC

Signed On: August 12, 2025