

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 FA0204916 - DUMPLING HOURS		Site Address 530 BRYANT ST, PALO ALTO, CA 94301		Inspection Date 05/20/2026		Placard Color & Score YELLOW 58		
Program PR0306138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DUMPLING CLOUD INC		Inspection Time 12:00 - 13:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By WENDY				FSC Not Available 2/28/2029

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					N
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					N
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Measured soy bean paste with pork at 57F and cooked noodles at 70F on prep tables. Noodles were cooked 15-20 min ago. PIC stated noodles are discarded every 30 min and any leftover after 30 minutes is discarded. [CA] Maintain potentially hazardous food 41F and below or 135F and above. [COS] Soy bean paste w/pork placed back in prep unit to cool down. Noodles time marked and will be discarded after 4 hours. TPHC hand out provided.*

Follow-up By 05/26/2026

*** When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

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, 14125(b), 114141

Inspector Observations: *Dishwasher measured at 25 ppm chlorine, employee using dishwasher at time of inspection. [CA] Maintain a minimum of 50 ppm chlorine at all times. Manually sanitize all food equipment at 3 compartment sink at 100 ppm chlorine until unit is repaired.*

Follow-up By 05/26/2026

Minor Violations

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

Inspector Observations: *One food handler card has expired and missing a few food handler cards (prep cooks). [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Obtain immediately.*

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

Inspector Observations: *Trash can and brooms blocked the hand sink next to the food prep sink. [CA] Keep hand sink accessible at all times. [COS]*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured water at hand sink at 70F in restrooms. [CA] Maintain a minimum of 100F-108F for automatic combination faucets at all times.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 5-7 gnats/flies upstairs in prep/storage area. [CA] Eliminate flies immediately. Increase service frequency by pest control company (i.e. 1 x month) until flies are eliminated. Note- last pest control service conducted on 3/30/26. Prior to that was 9/3/25.*

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

Inspector Observations: *Meat thawing at 3 compartment sink without running water. [CA] Thaw meat at food prep sink in front prep area under running water no more than 2 hours at 70F water temperature or less or under refrigeration overnight. e*

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 raw shelled eggs stored above tofu in walk in cooler. [CA] Store raw eggs below ready to eat food.*

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

Inspector Observations: *Unlabeled spray bottles noted (pink, blue, clear liquids). [CA] Label spray bottle with contents.*

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

Inspector Observations: Food stored on floor in walk in cooler. [CA] Store food 6 inches off of floor or on racks.

Several uncovered food noted in walk in, dry storage and in prep units. [CA] Keep food covered at all times when not in use.

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: Plastic to go container used as a scoop for rice. Knives stored inbetween equipment at prep station in front area.[CA] Replace single use plastic with a mutli-use scoop.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth sanitizer bucket measured at 200 ppm. [CA] Maintain at 100 ppm chlorine. [COS]

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 wall with openings at 1 inch or larger next to 3 compartment sink, gaps noted between cove base tile and wall of walk in cooler (exterior) and cove base tiles. [CA] Seal all gaps and opening to prevent entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken wings	prep unit across cook line	41.00 Fahrenheit	
bao	freezer	22.00 Fahrenheit	between 35F-37F
rice	rice cooker	151.00 Fahrenheit	
ambient	prep units in front/cookline area	35.00 Fahrenheit	
tofu	walk in	41.00 Fahrenheit	
ambient	dim sum prep station - front glass area	38.00 Fahrenheit	
pork filling	2 door unit upright noodle making station	40.00 Fahrenheit	
dim sum	dim sum prep station	37.00 Fahrenheit	
broth	soup kettle	151.00 Fahrenheit	
warm water	hand sinks- kitchen/dish area	100.00 Fahrenheit	
ambient	walk in cooler	41.00 Fahrenheit	
chlorine	wiping cloth bucket	200.00 PPM	100 ppm recheck
ambient	2 door upright at noodle making station	34.00 Fahrenheit	
hot water	3 comp sink	120.00 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 **6/3/2026**. 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.

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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: shihang song

Signed On: May 20, 2026