

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 FA0283849 - FENG HOTPOT		Site Address 1669 HOLLENBECK AV A, SUNNYVALE, CA 94087		Inspection Date 08/15/2024	
Program PR0425730 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FENG HOTPOT SUNNYVALE		Inspection Time 17:25 - 20:15
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION		Consent By CHRIS AND SHERRY	FSC Not Available	

Placard Color & Score
RED
75

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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
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		
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Found multiple food ingredients not approved, labels are in Chinese, no english labels. Employees and owner unable to produce valid invoices for said items. Observed invoices for produce, canned foods and various meats. One invoice was presented for another food facility in Milpitas however food items do not match. Foods without invoices appear to be, chili powder, seasonings, soup bases (tomato, beef and sour), dried fungus, raw duck (in freezer), noodles (found in a USPS Priority mailboxes), spicy sauces and sugar syrups. More food items found in storage container in back area. Photos taken
[CA] Food must be from an approved source or properly documented.
Due to hot pot soup bases are not verified if from an approved source, facility shall close for failure to provide approved food ingredients and failure to protect foods from contamination.

Red closure sign posted on front door. Do not remove sign without prior approval from this department. In order to reopen, facility shall provide invoices and proof of approved food ingredients. Labels on food products shall be labeled in English by supplier or manufacturer.
All unapproved foods (with only chinese labels and/or without corresponding invoice) shall be immediately removed from the facility.
Outdoor storage shed shall be removed no later than one week, by 8/23/2024

Minor Violations

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

Inspector Observations: Handwash sink by beverages is inaccessible, multiple boxes blocking access. The second handwash sink found with no soap. Third handash sink in kitchen has a hose attached to fill pot.
[CA] - All handwash sinks shall be fully stocked with soap and paper towels in dispensers and accessible at all times.
[COS] - Soap dispenser refilled and reattached to wall. Hose removed from rear handwash sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: At sliding door refrigerator by front cookline, measured two plates of raw beef at 49F and 48F, bowl of pork sauce measured at 47F.
[CA] - Maintain cold potentially hazardous foods at 41F or below.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Consumer advisory not provided on the tablet menu. Menu includes raw foods such as pork, tripe, shrimp paste, meat balls, liver, beef, lamb and fish.
[CA] - Provide consumer advisory on menu for raw or undercooked animal-derived foods.
Raw foods must be indicated "raw" with a disclaimer stating "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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: Found pot of cooked tripe stored on floor under the paper towel dispenser
[CA] - All food shall be separated and protected from cross-contamination. Do not store foods under the paper towel dispenser

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

Inspector Observations: Found chemical spray bottles with no label
[CA] Chemicals once removed from original container shall be labeled with common name.

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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: The self serve unit used for sauces located in the customer area is not NSF or ANSI approved.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Discontinue using and replace with approved self service unit.

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: Found purse on shelf above prep area

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	chest freezer	10.00 Fahrenheit	
warm water	handwash sink	120.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3-comp	140.00 Fahrenheit	
quat sanitizer	spray bottle	200.00 PPM	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/29/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sherry Gu
owner

Signed On: August 15, 2024