

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 FA0213374 - SUSAN'S DONUT SHOP		Site Address 1113 TASMAN DR, SUNNYVALE, CA 94086		Inspection Date 07/20/2026		Placard Color & Score YELLOW 69		
Program PR0302365 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MICKEY CHHEONG		Inspection Time 10:15 - 12:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MICKEY CHHEONG				FSC Mickey Chheong 12/18/2028

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		X			
K07	Proper hot and cold holding temperatures		X		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		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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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: *Donut injector observed in only handwash sink. Sink had water turned off from valve below sink. [CA] Keep handwash sink clear and available for use.[COS] Donut injector was moved and water was turned on.*

Follow-up By 07/30/2026

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

Inspector Observations: **MAJOR:**

1) Reassembled ham and cheese croissants measured to be 54F and were kept out on donut display case. Per operator he keeps them out for about 4 hours and then returns them into cooler

Follow-up By 07/30/2026

2) Prep cooler insert observed to have overstocked tomatoes and cheese. Sliced cheeses measured to be 51F and tomatoes measured to be 49F. Per employee cooler was stocked about 1 hour prior.

MINOR:

3) Upright 2 door measured to have:

- Turkey at 45F
- Eggs at 44F
- Milk at 44F
- Cheese block at 44F

[CA] Maintain PHFs at 41F and below for cold holding.

[COS]

1) Croissant sandwiches were prepped about 45 minutes prior and sandwiches were placed in reach in cooler.

2) Employee moved pickles and placed cheese into prep cooler insert. Extra tomatoes moved to below to reach in compartment of cooler.

3) Per operator he had just had cooler open to clean. Setting on upright cooler was lowered to cool down PHFs.

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: *Employee observed washing utensils and containers with soap and a spray nozzle and placing to dry.*

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Chlorine sanitizer solution was made and dishes were left in sanitizer solution to soak.

Follow-up By 07/30/2026

Minor Violations

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

Inspector Observations: **3 dead cockroaches observed in facility:**

- 2 dead on floor in back behind freezer
- 1 dead on floor behind mixer

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: *Oven observed to not be complete underneath ventilation hood. [CA] All cooking equipment shall be under ventilation.*

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

Inspector Observations: Floors observed to have loose or missing tiles. Holes observed in wall. [CA] Repair walls and floors.

Performance-Based Inspection Questions

N/A

Measured Observations

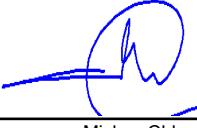
Item	Location	Measurement	Comments
Cheese block	2 door upright reach in cooler in back	44.00 Fahrenheit	
Cut tomatoes	Prep cooler	49.00 Fahrenheit	
Cream	Right front beverage cooler	39.00 Fahrenheit	
Turkey	Prep cooler	41.00 Fahrenheit	
Raw eggs	2 door upright reach in cooler in back	44.00 Fahrenheit	
Ham	2 door upright reach in cooler in back	41.00 Fahrenheit	
Milk	Left front beverage cooler	41.00 Fahrenheit	
Milk	Right front beverage cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese	Prep cooler	51.00 Fahrenheit	
Egg	Prep cooler	40.00 Fahrenheit	
Chlorine	3-comp sink	0.00 Fahrenheit	
Turkey	2 door upright reach in cooler in back	45.00 Fahrenheit	
Milk	2 door upright reach in cooler in back	44.00 Fahrenheit	
Ambient	Left front beverage cooler	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 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 **8/3/2026**. 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.

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: Mickey Chheong
 Owner
 Signed On: July 20, 2026