

**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 FA0288222 - DOUGH ZONE DUMPLING HOUSE		Site Address 19600 VALLCO PY 120, CUPERTINO, CA 95014	Inspection Date 02/05/2026
Program PR0432217 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CHENYUN WANG	Inspection Time 12:35 - 13:10
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By MENG	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/03/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 02/05/2026**

Cited On: 02/03/2026

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

**Compliance of this violation has been verified on: 02/05/2026**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Pork	Warmer	161.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Beef	Warmer	154.00 Fahrenheit	
Dumplings	Walk-in cooler	38.00 Fahrenheit	
Raw shell eggs	Drawer cooler	38.00 Fahrenheit	

**Overall Comments:**

*Follow-up for routine inspection conducted on 2/3/26.*

*Verified that major violations are still in compliance.*

*- Potentially hazardous foods are measured at proper holding temperatures. See measured observations.*

*- Employees demonstrated proper handwashing.*

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 **2/19/2026**. 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: Meng  
 Manager  
 Signed On: February 05, 2026