

**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 FA0213469 - 168 CHINESE TOWNSHIP		Site Address 1211 S MARY AV, SUNNYVALE, CA 94087	Inspection Date 01/18/2024
Program PR0308011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ZHANG, FENGMEI & YI FENG	Inspection Time 12:50 - 14:55
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By SHAIDO (FRONT SERVER)	

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

**Major Violations**

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

**Inspector Observations: Observed a man enter the kitchen (smelled of cigarette smoke) then proceed to touch pot stickers intended for customers**

**[CA] - Properly wash hands with soap, warm water and dry using single use paper towels as required (such as after smoking)**

**[COS] - Cook removed the contaminated pot stickers from service.**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Kitchen handwash sink not accessible. A table is placed in front of sink. No soap and no paper towels in dispensers. At front handwash sink, observed only paper towels on a roll, not in a dispenser.**

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

**[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.**

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: Observed lack of sanitization of food contact surface items in facility. When asked how items are cleaned and sanitized, staff unable to demonstrate, one cook stated they are waiting for a dishwasher to be installed. Observed cook take bleach onto paper towel and wipe counter.**

**[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.**

**Minor Violations**

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

**Inspector Observations: Lack of food handler cards.**

**[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.**

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

**Inspector Observations: Found raw shrimp on counter measuring 44F and noodles on counter measuring 48F**

**[CA] - PHFs shall be held at 41°F or below or at 135°F or above.**

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

**Inspector Observations: Hot water measured at 117F. Observed a tankless water heater, photos taken.**

**[CA] - Provide minimum 120F hot water to all sinks.**

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

**Inspector Observations: Found one dead cockroach on the wall above the 2-compartment sink**

**[CA] - Remove all evidence of vermin from facility.**

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

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**Inspector Observations: Found bags of rice corn starch stored on the floor**

**[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.**

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

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lack of test strips**

**[CA] -Provide appropriate test strips to measure sanitizer**

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: Observed some residential grade equipment such as freezers, water boiler and microwave**

**[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).**

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

**Inspector Observations: Light bulb at cookline is in operable and no cover provided.**

**[CA] - Replace any non-working light bulb. Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Lack of probe thermometer**

**[CA] - An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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

**Inspector Observations: Lack of cove-base floor tiles in the kitchen**

**[CA] - The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

**Found openings in the ceiling above water heater**

**[CA] - Seal all openings with approval materials.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: Owner does not have a valid permit to operate.**

**[CA] - A food facility shall not be open for business without a valid health permit.**

**CEASE AND DESIST ALL ACTIVITIES.**

**A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.**

**Please contact local health department at 408-918-3400 to obtain a valid health permit.**

**Facility shall either submit plans for approval to operate or contact our department for a PLAN CHECK SITE ASSESSMENT to obtain a permit.**

## Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
warm water	restroom (outside door)	100.00 Fahrenheit	
ambient air	all working refrigeration	40.00 Fahrenheit	or below
hot water	2-comp	117.00 Fahrenheit	then dropped to 85F then rose again

## Overall Comments:

**Observed sign on exterior reading "SOFT OPENING" for "GOLDEN BOWL NOODLES AND BOBO POT"**  
**When inquired about the menu posted on the walls (Bobo Pot), cook stated that is not the menu any more. Observed a chalkboard menu on one wall.**  
**Per CA Sellers Permit, new owner name is: YUKANGYUAN CORP.**

**Facility has: 2-compartment sink, prep sink, handwash sink, commercial upright refrigerator and freezer, 2 residential freezers, 1 residential microwave, 1 residential water boiler, 2 prep refrigeration units at front customer area (not in use), type 1 hood with unused fryer, 6 burner stove and 4 single large stock burners, tankless water heater (Model # ECO160DVLN3-1), handwash sink at front**

**This is a limited inspection and is not inclusive of all deficiencies. Facility shall obtain a Plan Check Site assessment prior to obtaining a permit to operate. [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)**

**Discussed report with Willey (friend)**

## CLOSURE / PERMIT SUSPENSION NOTICE

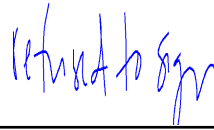
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/1/2024**. 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: \_\_\_\_\_

Signed On: January 18, 2024