

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 FA0203400 - DUMPLING GARDEN		Site Address 108 N RENGSTORFF AV A, MOUNTAIN VIEW, CA 94	Inspection Date 12/30/2025
Program PR0304483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DUMPLING GARDEN LLC	Inspection Time 10:00 - 11:00
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By BO NIU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Door seals for the 3 door upright, 2 door reach in and 2 door preparation refrigerators are in disrepair.

[CA] Replace refrigerator door seals.

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

Inspector Observations: 1. The employee restroom ceiling and parts of the ceiling above the cook line are in disrepair.

[CA] Repair ceilings. Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

2. Broken floor tiles below cooking equipment at the cook line and adjacent to the water heater in the dry storage room.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

3. The wall surface is in disrepair behind the cook line preparation sink.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	2 door prep fridge	39.00 Fahrenheit	
ambient temp	2 door reach in fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
ambient temp	3 door upright fridge	37.00 Fahrenheit	
hot water	2 comp, prep, mop sinks	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Super Bao

NEW OWNER: Super Bao LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

OFFICIAL INSPECTION REPORT

Facility FA0203400 - DUMPLING GARDEN	Site Address 108 N RENGSTORFF AV A, MOUNTAIN VIEW, CA 94043	Inspection Date 12/30/2025
Program PR0304483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DUMPLING GARDEN LLC	Inspection Time 10:00 - 11:00

The permit category for this facility is FP11

An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application.

Payment must be submitted within 10 days of receipt of the invoice.

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Facility shall install the following to meet current code requirements:**

**1. A hand wash sink at the front dumpling preparation area (separated from the kitchen by a door)
If facility discontinues dumpling preparation in this area, a hand wash sink will not be required.**

2. Install a drain board or food preparation table directly next to the food preparation sink.

3. Replace the existing two compartment sink with a three compartment warewashing sink.

A person proposing to remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling.

Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

***Permit conditions:**

APPROVAL OF THE DISHWASHER WITHOUT AN EXHAUST HOOD IS CONDITIONAL. IF IN THE FUTURE THE UPRIGHT DISHWASHER CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY

BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MAY BE REQUIRED OR THE UNIT REMOVED. VENTILATION

PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS.

CUSTOMER ACCESS TO THE RESTROOM IS CONDITIONAL. PATRONS MUST BE ESCORTED TO THE RESTROOM TO PREVENT CROSS CONTAMINATION IN THE FOOD PREPARATION AREA. IF IN THE FUTURE, PATRON ACCESS TO THE RESTROOM CAUSE ANY SANITATION OR SAFETY PROBLEM, THE CONDITION MAY BE REVOKED AND RESTROOM ACCESS WILL BE REEVALUATED AT THAT TIME.

***Structural Review inspection conducted on 12/30/2025**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **1/13/2026**. 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: bo niu
pic
Signed On: December 30, 2025