

**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**

<b>Facility</b> FA0288222 - DOUGH ZONE DUMPLING HOUSE		<b>Site Address</b> 19600 VALLCO PY 120, CUPERTINO, CA 95014		<b>Inspection Date</b> 02/03/2026	
<b>Program</b> PR0432217 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHENYUN WANG		<b>Inspection Time</b> 12:25 - 13:55
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> XIA	<b>FSC</b> Xin Meng 6/8/27		

**Placard Color & Score**  
**YELLOW**  
**71**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures		X		X			N
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	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	X	
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	X
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		
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

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

**Inspector Observations: Improper handwashing practices observed by multiple employees. Employees were observed putting on disposable gloves to handle food without washing their hands; employee touched face and nose and proceeded to the cook line without washing hands; employee only rinsed hands with water before returning to cook line. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels before handling food and before putting on gloves to handle food. [COS] Employees were stopped and asked to properly wash hands before contaminating food.**

Follow-up By  
02/05/2026

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

**Inspector Observations: Potentially hazardous foods observed held at improper holding temperatures inside of disconnected warmer. Raw shell eggs, rice, and cooked dumplings measured at 58F - 72F. Per employee, food was placed there after opening which was less than 2 hours ago. [CA] Potentially hazardous foods when hot holding shall be held at or below 135F; or if cold holding shall be held at or below 41F. [COS] The raw shell eggs and rice were relocated into the reach-in cooler. The cooked dumplings were voluntarily discarded by employee.**

Follow-up By  
02/05/2026

### Minor Violations

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

**Inspector Observations: Employees were unable to demonstrate proper food safety knowledge and practices. (Proper hot and cold holding temperatures, proper handwashing practice, proper cooking temperatures) [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.**

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

**Inspector Observations: Paper towel dispenser for handwash sink located behind the front counter was not operable. Other handwash sink was available nearby. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to readily wash their hands when required. [COS] Employee fixed the paper towel dispenser.**

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 was not available at the handwash sink located by the cook line. [CA] Handwash sinks shall be able to provide warm water measured at 100 F. [COS] Employee turned on the valve under the sink for hot water.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Floor sinks located behind the front counter by the ice machine have accumulation of food debris. [CA] Frequently clean non food contact surfaces to prevent the accumulation of debris.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Leak observed from drain pipes located under the handwash sink located by the cook line. [CA] Plumbing of facility shall be maintained in good repair. [COS] Employee tighten drain pipes and stopped it from leaking when sink is in use.**

### Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Dumplings	Drawer cooler	41.00 Fahrenheit	
Cooked dumplings	Disconnected warmer	72.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Disconnected warmer	58.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Beef	Warmer	140.00 Fahrenheit	
Cooked veggies	Walk-in cooler	41.00 Fahrenheit	
Beef	Food prep unit behind front counter	40.00 Fahrenheit	
Rice	Disconnected warmer	67.00 Fahrenheit	
Beef	Upright reach-in cooler	39.00 Fahrenheit	
Minced pork	Warmer	139.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cooked veggies	Reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Dumplings	Walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

***Routine inspection conducted in conjunction with CO0158826***

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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 2/17/2026. 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




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**Received By:** Xin Meng  
Manager

**Signed On:** February 03, 2026