

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 FA0214323 - FAMOUS FOOD RESTAURANT		Site Address 872 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94		Inspection Date 12/20/2024	
Program PR0302131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SHI, HUI MIN		Inspection Time 11:15 - 12:15
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION		Consent By CHEN		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/18/2024

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

Compliance of this violation has been verified on: 12/20/2024

Cited On: 12/18/2024

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

Compliance of this violation has been verified on: 12/20/2024

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On site for follow up inspection for routine inspection conducted on 12/18/24.

Major violations K06 and K07 are corrected.

Hand soap and paper towels available in restroom.

TPHC markings available for PHFs at front serve line and cook line.

PIC completed TPHC form.

Facility does not have a hand wash sink in the kitchen, facility uses three compartment sink as hand wash sink. Ensure one side of the three compartment sink is designated to wash hands, do not use prep sink to wash hands.

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 **1/3/2025**. 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: LING CHONG
 PIC
Signed On: December 20, 2024