

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 FA0214033 - DUMPLING DEPOT		Site Address 562 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 11/06/2025		Placard Color & Score GREEN 80		
Program PR0300876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DUMPLING DEPOT, LLC		Inspection Time 11:00 - 12:35			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By KENNY				FSC Tong Tong Wand 05/27/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
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						S
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						
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: *Measured internal temperature of cooked beef at 58F, cooked pork at 50F, cooked noodles at 49F above the insert in cold holding prep unit. Per PIC, the beef and pork were placed in unit less than 1 hr prior to inspection.*

[CA] *Maintain pHF for cold holding at 41F or less.*

[COS] *Employee relocated beef, pork and noodles to inside reach down cooler.*

Minor Violations

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

Inspector Observations: *One handwash station near cookline did not have paper towels stocked.*

[CA] *Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.*

[COS] *Paper towels were re-stocked.*

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

Inspector Observations: *Several old rodent droppings on floor under prep sink.*

[CA] *Clean & sanitize area of old droppings.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Strainer basket full of bok choy was placed on drain board to 3-comp sink. [CA] All food shall be separated and protected from cross-contamination.*

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: *2 household chest freezers are in use in facility.*

[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).*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1. Dried chicken seasoning containers re-used to store food in one door upright cooler. [CA] Single use food container shall not be reused to store food. Use ANSI (ex NSF) certified containers to store food.*

2. Boxes of food packaging material stored on table outside in back of facility.

[CA] *Store food packaging material 6 inches above the floor on approved shelving inside permitted food facility.*

3. Ice scoop handle in direct contact with ice in ice machine. Single use container used as scoop in bulk food containers in dry storage area.

[CA] *Use approved scoops with handle and store handle upward above level of food to prevent contamination*

REPEAT VIOLATIONS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
half-n-half	reach-in cooler	41.00 Fahrenheit	dining area
shrimp	small prep unit	39.00 Fahrenheit	
raw beef	one door upright	35.00 Fahrenheit	near dishwasher
cooked noodles	one door upright	41.00 Fahrenheit	dining area
chlorine	dishwasher	50.00 PPM	
beef noodle soup	cookline	190.00 Fahrenheit	
chicken	small prep unit	39.00 Fahrenheit	
cut veggies	one door upright	41.00 Fahrenheit	dining area
tendon	one door upright cooler	36.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
bean sprouts	one door upright cooler	35.00 Fahrenheit	near dishwasher
tofu	large prep unit	41.00 Fahrenheit	
raw chicken	one door upright	36.00 Fahrenheit	
raw pork	one door upright	35.00 Fahrenheit	near dishwasher
hot water	prep sink	120.00 Fahrenheit	
fried pork	large prep unit	41.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
mushroom	small prep unit	39.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	

Overall Comments:

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 **11/20/2025**. 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: Kenny Qiu
owner
Signed On: November 06, 2025