

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 FA0282935 - DYNASTY BBQ	Site Address 1653 HOLLENBECK AV, SUNNYVALE, CA 94087	Inspection Date 02/27/2026
Program PR0424413 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DYNASTY INTERNATIONAL T	Inspection Time 14:45 - 15:35
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By JACK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured scallop with vermicelli at 60F and boiled vermicelli container at 60F. Per PIC, it was prepared less than 2 hour ago. Ambient temperature of refrigerator is measured at 65F.

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

[COS] Manager moved the PHFs to a different refrigerator that measures at 41F.

Minor Violations

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

Inspector Observations: Lack of food handler cards for some employees.

[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.

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

Inspector Observations: Observed flies in lobby area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Measured ambient temperature of glass door refrigerator at 65F in storage room.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: Observed knife stored in crevice between prep table and food prep sink.

[CA] Properly store utensils and equipment in a clean and sanitary manner.

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

Inspector Observations: Lack of probe thermometer in the facility.

[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.

Lack of thermometer in the glass door refrigerator in storage room.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
vermicelli scallop shell	Glass door refrigerator in storage room	60.00 Fahrenheit	Prepared less than an hour ago - moved to a different working refrigerator
Beef	Freezer	12.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw pineapple chicken	glass door refrigerator	40.00 Fahrenheit	
vermicelli scallop shell	On the bbq grill	165.00 Fahrenheit	
Boiled vermicelli	Glass door refrigerator in storage room	60.00 Fahrenheit	Prepared less than an hour ago - moved to a different working refrigerator
Pineapple chicken	On the bbq grill	170.00 Fahrenheit	
Chicken soup	Pot on burner	166.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

CO0159028

For menu item scallop vermicelli facility uses scallop shell as a plate to hold scallop and vermicelli. Per owner scallop shells are washed through dish machine before each use and discarded after each use. Scallop shells are not approved utensils. Discontinue using scallop shells as plate/utensil for vermicelli/scallop dish or any other menu items.

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 **3/13/2026**. 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.

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: TONY WANG
OWNER
Signed On: February 27, 2026