

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0283849 - FENG HOTPOT		Site Address 1669 HOLLENBECK AV A, SUNNYVALE, CA 94087		Inspection Date 08/16/2024	
Program PR0425730 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FENG HOTPOT SUNNYVALE		Inspection Time 15:30 - 17:35
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRIS LO			

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/15/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 08/16/2024

Minor Violations

Cited On: 08/16/2024

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Observed the closed placard covered with a white sheet of paper. [CA] The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food facility. The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section. (Ordinance No. NS-517.68, Sec. B11-55)

Measured Observations

N/A

Overall Comments:

The food items observed all had labels in English and receipts were shown for new food items that were brought in as replacement for the unapproved food/ingredients. Continue to not use any food/ingredients that are not approved and with proper approved labels. The only items that will not be replaced are the sausages and the bay berry syrup. They were not observed in the facility as the labels were not in English at all.
The facility may now reopen.

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 **8/30/2024**. 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: _____

Signed On: August 16, 2024