

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 FA0311073 - DUMPLING TIME STANFORD		Site Address 180 EL CAMINO REAL 1410, PALO ALTO, CA 94304		Inspection Date 03/20/2026		Placard Color & Score GREEN 88		
Program PR0455628 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DT STANFORD LLC		Inspection Time 11:15 - 15:00			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By NGHIA				FSC Nghia Nguyen 4/17/2028

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						
K03	No discharge from eyes, nose, mouth	X						N
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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				N
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		
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		
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		X
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	X
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured sanitizer dispenser at 0 ppm at 3 comp sink. [CA] Maintain a minimum of 200 ppm quat ammonium at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: The warm water was turned off at the hand sink near the dish wash area. [CA] An adequate supply of warm running water shall be available at all times, 100F minimum.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth bucket measured at 0 ppm quaternary ammonium. [CA] Maintain a minimum of 200 ppm quat ammonium.

Soiled wiping cloths noted on prep counters. [CA] Store in use wiping cloths in sanitizer between uses.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed the dumpling bar was converted to another restaurant, Kappo (Japanese). New equipment was added (rice cooker, dehydrator, alto sham combi oven, induction unit, mixer). Per manager, Kappo is under the same ownership as Dumpling Time. No records indicating plans were submitted for Kappo with our Department. Reviewed previously approved plans for Dumpling Time during inspection.

Plan submittal is required for Kappo. Submit plans, manufacturer specification sheets for new equipment, application and fee. Email plans to dehplanchek@deh.sccgov.org. Contact 408-918-3400 M-F 730-1130a and ask to speak with a plan checker if you have questions regarding plan submittal.

Kappo shall cease and desist all food operations. Failure to do so will result in further legal action. Facility closure sign posted near front entrance.

Spoke with general manager of Dumpling Time and Kappo re: plan submittal process.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Kappo does not have a valid permit to operate.

[CA] A food facility shall not be open for business without a valid health permit.

CEASE AND DESIST ALL ACTIVITIES.

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Consulted with supervisor A.Sircar.

Performance-Based Inspection Questions

Needs Improvement - No discharge observed from eyes, nose, and/or mouth.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	fry station unit	35.00 Fahrenheit	
pork for noodles	steam station- table top warmer	168.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	0.00 PPM	
dumplings- frozen	freezer walk in	22.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	walk in cooler	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
marinated chicken	walk in cooler	37.00 Fahrenheit	
bean sprouts	fry station unit	41.00 Fahrenheit	
tofu panko	walk in cooler	36.00 Fahrenheit	
bok choy steamed	noodle/fresh station	34.00 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 **4/3/2026**. 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: Nghia Nguyen
Multi-Unit Manager
Signed On: March 20, 2026