

# 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 FA0257041 - FIRST WOK		Site Address 653 S BERNARDO AV, SUNNYVALE, CA 94087		Inspection Date 02/01/2023	
Program PR0375555 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WU, JIAN W		Inspection Time 14:10 - 16:10
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By JIAN WEN WU	FSC Jian Wen Wu 04/12/2026		

Placard Color & Score  

# GREEN

## 83

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		N
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				
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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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: Cart near cookline measured to have:**

- White rice at 116F
- Noodles at 64F
- Noodle at 53F

**Per operator rice was removed from rice cooker 1 hour prior. Large container of noodle just taken from walk in about 15-30mionute prior and in use container of noodles were taken out an hour prior.**

**Items are placed there to fry for later.**

**[CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. PHFs shall be held at 41°F or below for cold holding.**

**[COS] Operator refrigerated all container of PHFs. Rice was left uncovered to cool rapidly in walk in cooler.**

### 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: Rice paddle observed to be in container of water measuring 67F. Rice scoop is usually kept in ice and not washed until the end of the day per employee.**

**[CA] Utensils for PHFs shall be kept in temperature(41F and below for cold holding or 135F and above for hot holding) or washed and sanitized every 4 hours. [COS] Employee stated ice was added to paddle after lunch(about 1 hour prior) and had melted. Employee replaced water and added ice to scoop container.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Food in walk in cooler and freezer observed to be stored directly on floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent 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: 1) Walk in cooler observed to have gasket held together by tape. [CA] Repair gasket and maintain in good condition.**

**2) Scoop in cold white rice observed to be bowl. [CA] Provide scoop with handle to limit hand contact to food. Store scoop such that handle is not in direct contact with food.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Freezer observed to have light blocked by boxes.**

**[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Tofu	steam table	143.00 Fahrenheit	
Noodles	Cart by cookline	53.00 Fahrenheit	
White rice	Cart by cookline	116.00 Fahrenheit	
Fried rice	steam table	156.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Egg flower soup	soup warmer well	159.00 Fahrenheit	
Noodles	Walk in cooler	40.00 Fahrenheit	
White rice	Rice cooker	153.00 Fahrenheit	
Raw chicken	Walk in cooler	38.00 Fahrenheit	
Egg	Right cookline prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Noodles	Cart by cookline	64.00 Fahrenheit	
Broccoli Beef	steam table	150.00 Fahrenheit	
Cooked chicken	Left cookline prep cooler	40.00 Fahrenheit	
Tofu	Right cookline prep cooler	41.00 Fahrenheit	
Salt and pepper chicken	steam table	138.00 Fahrenheit	
Blanched broccoli	Left cookline prep cooler	41.00 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 **2/15/2023**. 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




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**Received By:** Amy Tat  
PIC

**Signed On:** February 01, 2023