

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 FA0214214 - ASIA VILLAGE RESTAURANT		Site Address 747 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 04/02/2026
Program PR0303915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LEE, SHEUNG SHEUNG	Inspection Time 11:30 - 12:15
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By LIM	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink obstructed with pots and pans.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Pots were removed.

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

Inspector Observations: Raw meat measured to be 52F. Per PIC it was taken out of the walk-in 1 hour prior to inspection.

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

[COS] Meat was moved to walk-in cooler.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Live roaches in food prep areas.

Fresh rodent droppings on food shelves and food products.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Lim, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees only rinsing hands with water.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Employee was asked to wash hands with soap and water.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

OFFICIAL INSPECTION REPORT

Facility FA0214214 - ASIA VILLAGE RESTAURANT	Site Address 747 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 04/02/2026
Program PR0303915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE, SHEUNG SHEUNG	Inspection Time 11:30 - 12:15

Inspector Observations: Raw chicken thawing in standing water in prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: Raw meats stored next to ready-to-eat food throughout facility.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Food stored on floor throughout facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employee chopping raw meat next to open door in back prep area.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy food, grease and dust accumulation on floors, shelves, walls and food prep surfaces.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3-comp sink	120.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	

Overall Comments:

This inspection was in conjunction with CO0159271.

OFFICIAL INSPECTION REPORT

Facility FA0214214 - ASIA VILLAGE RESTAURANT	Site Address 747 S WOLFE RD, SUNNYVALE, CA 94086	Inspection Date 04/02/2026
Program PR0303915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE, SHEUNG SHEUNG	Inspection Time 11:30 - 12:15

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/16/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jessie Lee
owner

Signed On: April 02, 2026