

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 FA0257320 - OLD TOWN SHANGHAI CORP		Site Address 251 S MARY AV 1, SUNNYVALE, CA 94086		Inspection Date 11/14/2024		Placard Color & Score GREEN 70			
Program PR0376195 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OLD TOWN SHANGHAI CORP		Inspection Time 13:00 - 15:00				
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By MIN					FSC Yuanchi Ching exp 2/21/2026

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				S
K07	Proper hot and cold holding temperatures			X				
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						
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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0257320 - OLD TOWN SHANGHAI CORP		Site Address 251 S MARY AV 1, SUNNYVALE, CA 94086	Inspection Date 11/14/2024
Program PR0376195 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OLD TOWN SHANGHAI CORP	Inspection Time 13:00 - 15:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Some employees food handler cards are expired

[CA]- Ensure employees maintain valid food handler cards. Keep copies of cards at facility available for review

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Front handwash sink observed without soap

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooked chicken measured at 49F, stored in prep unit across from wok.

[CA]- Maintain cooked chicken at 41F or below. Do not overfill the containers

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

Inspector Observations: No warm water available to rear handwash sink

[CA] - Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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: Found open container of rice near back door with a backpack hanging above the rice

[CA] - Ensure foods are covered and protected from contamination.

Lid was provided

Inside walk in cooler, found container of raw chicken stored above vegetables

[CA] - Store raw foods below ready to eat foods.

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

Inspector Observations: Found food containers (such as flour) without labels

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Found boxes of food on the floor inside the walk in freezer

[CA] - Store all foods at least 6 inches above the floor

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found food debris on exterior of equipment and shelves

[CA] - Clean and remove food debris.

On the food prep sink, it appears a can opener was previously installed and has been removed. Found old food accumulation on the remaining piece of the can opener that has been removed.

[CA] - Clean and remove food debris. Remove the base to the can opener

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

OFFICIAL INSPECTION REPORT

Facility FA0257320 - OLD TOWN SHANGHAI CORP	Site Address 251 S MARY AV 1, SUNNYVALE, CA 94086	Inspection Date 11/14/2024
Program PR0376195 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OLD TOWN SHANGHAI CORP	Inspection Time 13:00 - 15:00

Inspector Observations: *Observed wooden particle board used as shelf, also observed wooden boards used to elevate microwave by cook area*

[CA] - Do not use unfinished wood within the facility. Replace with cleanable material such as stainless steel or plastic

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: *Found knives stored between table and wall. Observed some debris on the walls*

[CA] - Utensils shall be stored in a sanitary manner, not against unclean wall.

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

Inspector Observations: *No thermometer found inside reach in refrigerator by cookline*

[CA] - Ensure accurate thermometers are provided to all refrigerators.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *One toilet room has been converted to storage room. Inside observed to-go containers, clean linens and soda cans*

[CA] - Restroom may not be converted to storage without approval from the local building department. If approval is obtained, toilet must be removed and capped off. In meantime, remove the above items (foods, linens and to-go containers) from the toilet room.

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: *Found unused equipment in kitchen*

[CA] - The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: *Found food debris on walls and in junction where wall meets floor by cookline*

[CA] - Clean all floors and walls in facility

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	walk in	41.00 Fahrenheit	
eggs	walk in	41.00 Fahrenheit	
ambient air	walk in freezer	1.00 Fahrenheit	
hot water	3-comp	125.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked pork	prep unit	40.00 Fahrenheit	
rice	warmer	145.00 Fahrenheit	
warm water	front handwash sink	110.00 Fahrenheit	
soup	reach in unit by cashier	38.00 Fahrenheit	
rice and sausage	walk in	41.00 Fahrenheit	
chicken	prep unit	49.00 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 **11/28/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0257320 - OLD TOWN SHANGHAI CORP	Site Address 251 S MARY AV 1, SUNNYVALE, CA 94086	Inspection Date 11/14/2024
Program PR0376195 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OLD TOWN SHANGHAI CORP	Inspection Time 13:00 - 15:00

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: Min Cai
owner

Signed On: November 14, 2024