

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 FA0258220 - EPIC DUMPLING		Site Address 673 GRAPE AV, SUNNYVALE, CA 94087		Inspection Date 09/03/2024	
Program PR0378046 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EPIC DUMPLING, LLC		Inspection Time 14:00 - 15:30
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By KENNY	FSC Kenny Qiu exp 4/25/2028		

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						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		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											
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											
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											
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										X	
K45	Floor, walls, ceilings: built, maintained, clean											
K46	No unapproved private home/living/sleeping quarters											
K47	Signs posted; last inspection report available											

OFFICIAL INSPECTION REPORT

Facility FA0258220 - EPIC DUMPLING	Site Address 673 GRAPE AV, SUNNYVALE, CA 94087	Inspection Date 09/03/2024
Program PR0378046 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EPIC DUMPLING, LLC	Inspection Time 14:00 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Found one live cockroach in the electrical conduit (above the rice cookers), and it went inside, unable to locate again. Found dead cockroaches by windows of front prep room.

Found rodent (looks like mouse) feces in the corners of the kitchen floors, by chest freezer, by 3-compartment sink, by prep sink and by water heater. Also rodent feces found on top of water heater.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).

Please have the facility serviced by your pest control company this week. A follow up inspection will take place within 2 weeks. Send official service report to me, jessica.zertuche@deh.sccgov.org

Minor Violations

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

Inspector Observations: At middle reach in unit, measured tofu 48F and cooked shrimp 45F

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

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 three boxes of food stored on the floor under the handwash sink

[CA] - Do not store food on the floor or under handwash sink.

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

Inspector Observations: Found grease and dust accumulation on the corners of refrigeration doors (near hinges) and on shelving units

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 gaps around the pipe conduits by the chest freezer.

[CA] - Eliminate all gaps, seal with caulking in an approved manner.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	walk in	48.00 Fahrenheit	cooling
warm water	front handwash sink	100.00 Fahrenheit	
ambient air	freezer	1.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3-comp	125.00 Fahrenheit	
chlorine sanitizer	bucket	200.00 PPM	
tofu	walk in	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0258220 - EPIC DUMPLING	Site Address 673 GRAPE AV, SUNNYVALE, CA 94087	Inspection Date 09/03/2024
Program PR0378046 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EPIC DUMPLING, LLC	Inspection Time 14:00 - 15:30

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 **9/17/2024**. 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: Kenny Qiu
owner

Signed On: September 03, 2024