

**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**

<b>Facility</b> FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES		<b>Site Address</b> 1135 N LAWRENCE EX, SUNNYVALE, CA 94089		<b>Inspection Date</b> 12/12/2025	
<b>Program</b> PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> SUNNYVALE SAIGON SEAFC		<b>Inspection Time</b> 12:30 - 15:00
<b>Inspected By</b> ALELI CRUTCHFIELD		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TONY	
				<b>FSC Dong Li</b> 4/29/2029	

**Placard Color & Score**  
**YELLOW**  
**50**

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X					N
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							
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	X	
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built,maintained, clean	X	
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: Raw shrimp used for shrimp rice noodle roll measured at 55F on prep counter. Flat rice noodle, rice roll, cooked bbq pork belly at bbq station measured between 60F-70F [CA] Maintain potentially hazardous food 41F and below. Place bowl of shrimp in container of ice. [COS]. Rice noodle roll, flat noodle and pork belly were time marked to be discarded within 4 hours. Add these food items on the time log.**

Follow-up By  
12/16/2025

**Whole roasted cooked duck (hanging) at bbq station measured at 77°F. Per manager, duck is discarded or consumed by employees after 4 hours. [CA] Manager time labeled the duck.**

**Pork belly drying for 3 hours above prep sink and measured at 60F. [CA] Relocate in walk in cooler to dry.[COS]**

K14 - 8 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: Observed container of chicken stored on floor and then was placed on food prep table. [CA] Do not place unclean containers on food prep surface. [COS] Instructed employee to clean and sanitize the food prep table.**

Follow-up By  
12/16/2025

### Minor Violations

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

**Inspector Observations: A few food handler cards are expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Observed hand sink with a red hose on the faucet, wire scrubber in sink and trash can in front of the hand sink located next to the across cook line. [CA] Keep hand sink unobstructed at all times. [COS]**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Shellstock tags (oysters, clams) are not maintained in chronological order correlated to the date of date the shellstock are sold or served. [CA] Organize tags, recommend to store in envelopes for each month, separated by type of shellfish.**

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

**Inspector Observations: Observed duck thawing in standing water in food prep sink. Observed raw beef thawing in standing water in other food prep sink.**

**[CA] Thaw food using approved methods:**

**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.**

**[COS] Faucet water at 70F was turned on**

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)

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**Inspector Observations:** *Observed raw seafood and meat above ready to eat food (produce) in duck walk in cooler and other walk in cooler.*

**[CA]** *Store raw meat/seafood, below ready to eat food.*

**Uncovered food containers noted in all refrigerator units. [CA] Keep food covered with lids/plastic wrap except when cooling.**

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

**Inspector Observations:** *Observed containers of food (raw beef, chicken) stored directly on kitchen floor and in walk in freezer.*

**[CA]** *Store food on shelving, racks, at least 6 inches off of the floor.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Unlabeled bulk ingredient bins. [CA] Label bins with ingredient name.*

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

**Inspector Observations:** *Observed heavy debris inside interior and exterior of refrigeration units. [CA] Clean the units frequently.*

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:** *Observed a container of oyster shells soaking in water. Per manager, shells are washed in dish area to be re-used. [CA] Shells are not approved to be used as food equipment. Discontinue reusing the shells.*

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

**Inspector Observations:** *One of the light fixtures is out at the hood. [CA] Repair/replace the light fixture.*

**Debris noted in grease filters. [CA] Clean on a regular basis.**

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

**Inspector Observations:** *Lack of stem probe thermometers to verify internal food temperature. Lack of thermometer for dim sum refrigerator across steam cook line*

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

**Inspector Observations:** *Soiled wiping cloths noted on counter. [CA] Store in sanitizer bucket between uses.*

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:** *Uncovered personal drinks on prep counters. [CA] Store personal drinks in a designated area with a cover.*

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

**Inspector Observations:** *Floors in kitchen, walk in cooler where ducks are stored has a heavy debris buildup, underneath shelving and in the corners. Wall at janitorial sink noted with heavy black mold like debris. [CA] Clean the floors in walk in and throughout kitchen.*

**Several floor tiles missing or are cracked. [CA] Replace the damaged/missing tiles.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
bbq pork in sauce	warmer	160.00 Fahrenheit	
soup	soup kettle	150.00 Fahrenheit	
fish, scallops	walk in	38.00 Fahrenheit	
shrimp har gaw	final cook	177.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
bean curd	final cook	158.00 Fahrenheit	
ambient	freezer walk in	24.00 Fahrenheit	
shredded pork	prep station bbq pork	41.00 Fahrenheit	
duck	walk in	40.00 Fahrenheit	
chlorine	dish unit	100.00 PPM	
water	hand sink	100.00 Fahrenheit	
various dim sum	freezer walk in	24.00 Fahrenheit	
rice	rice cooker	170.00 Fahrenheit	

## Overall Comments:

***Follow up to be conducted on 12/16/25.***

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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 **12/26/2025**. 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:** Dong Li  
manager

**Signed On:** December 12, 2025