

**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> FA0265301 - SIFU WONG KITCHEN		<b>Site Address</b> 1217 WILDWOOD AV, SUNNYVALE, CA 94089		<b>Inspection Date</b> 10/30/2024	
<b>Program</b> PR0301419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> SIFU WONG KITCHEN LLC		<b>Inspection Time</b> 10:30 - 13:00
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DANNY WONG	<b>FSC</b> Yee Wan Edwin Wong 07/31/25		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>73</b>

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	X			S
K06 Adequate handwash facilities supplied, accessible			X	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		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						S
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	X	X
K27 Food separated and protected	X	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	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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Pork dumpling filling measured to be 97F in larger tray and 65F in small tray. Per operator filling was made about 2 hours ago and is about to be placed inside walk in cooler.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS]Larger tray of filling was VC&D. Small tray of filling was placed into walk in cooler.**

### 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: Employee observed to be handling raw pork before washing his hands without soap. Employee observed to be turning on gas line for stove. Employee washed hands again without soap. Per employee he was about to start cooking pork. [CA] Wash hands with soap and warm water after handling raw meat and prior to handling food after touching dirty equipment.**

**[COS] Employee washed hands properly with soap and warm water for 20 seconds.**

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

**Inspector Observations: Handwash sink in 3-comp sink area observed to be missing paper towels.**

**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.**

**[COS] Paper towels were restocked.**

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

**Inspector Observations: 1) Bean sprouts observed to be sitting with deliveries measuring 47F. No employees observed to be putting tasked with putting away deliveries at time of inspection.**

**2) Raw pork in box measured to be 45F. Per employee pork was placed out there to be used later.**

**[CA] PHFs shall be held at 41°F or below for cold holding. Use portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. PHFs to be prepped at a later time shall be stored inside walk in cooler and taken out when ready to prep.**

**PHFs in deliveries shall be check for condition and temperature upon arrival and stored into refrigeration immediately**

**[COS]**

**1) Bean sprouts were placed into walk in cooler**

**2)Raw pork was placed back into walk cooler.**

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

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**Inspector Observations:** Raw squid and raw shrimp and raw meet observed to be thawing on shelf. All items were under 41F (see measured observations).

**[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.

**[COS]** Items were moved to walk in cooler.

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:** 1) Raw meat observed to be stored above ready to eat foods and produce in walk in cooler and inside dumpling prep area in 1 door upright cooler. Packaged chopped onions observed to have raw shrimp paste on the outside of plastic wrap.

**[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.

**[COS]** Packaged onions was about to be washed and outer packaging was sanitized.

2) Food stored on floor of walk in cooler and walk in freezer.

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

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

**Inspector Observations:** Shelves in walk in cooler observed to have food debris. Fans in walk in cooler and freezer observed to have accumulated dust. **[CA]** Clean shelves and fans.

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

**Inspector Observations:** Wiping clothes stored throughout facility at prep areas and cookline on counters.

**[CA]** Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

**Inspector Observations:** Floors on right side walk in cooler observed to have grease and food on the floor. **[CA]** Clean floors.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Pork dumpling filling	1 door cooler at dumpling prep area	40.00 Fahrenheit	
Turnip cake	cooling rack	111.00 Fahrenheit	Per employee has been cooling for the last 45 minutes and will be placed in walk in cooler in about half an hour.
Fried shrimp	Cookline prep cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Par cooked duck	Walk in cooler	1.00 Fahrenheit	
Cooked noodles	Off of stove	123.00 Fahrenheit	Per employee noodles were removed from stove in the last 10 minutes and rinsed with cold water several times.
Beans sprouts	Delivery	46.00 Fahrenheit	
Raw pork	Thawing prep sink	31.00 Fahrenheit	
Pork dumpling filling (Larger Tray)	Under prep table	95.00 Fahrenheit	
Beans sprouts	small side reach in cooler	40.00 Fahrenheit	
Raw pork in box	By cookline	44.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
BBQ duck	Out of oven	184.00 Fahrenheit	
BBQ Pork	Walk in cooler	40.00 Fahrenheit	
Cooked oysters	Walk in cooler	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Pork dumpling filling (Smaller Tray)	Under prep table	64.00 Fahrenheit	
BBQ pork	on counter to cook	51.00 Fahrenheit	Per employee Pork has been par cooked cool the day prior and shall be roasted as soon as duck is done. Pork has to come up to room temperature prior to roast.
Raw squid	Thawing prep sink	38.00 Fahrenheit	
Raw shrimp	Thawing prep sink	29.00 Fahrenheit	
Tofu	Side prep cooler	41.00 Fahrenheit	
Raw Fish	Walk in cooler	41.00 Fahrenheit	
Shrimp dumpling filling	1 door cooler at dumpling prep area	40.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Sifu Wong Kitchen

**NEW OWNER:** Sifu Wong Group LLC

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025. Per owner full take over restaurant will occur at the end of this year and ownership will transfer in January. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the day of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 10/30/2024*

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**\*Permit condition: None**

***\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **11/13/2024**. 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




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**Received By:** Danny Wong  
Owner

**Signed On:** October 30, 2024