

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 FA0214092 - THE DONS DELI		Site Address 620 E EVELYN AV, SUNNYVALE, CA 94086	Inspection Date 08/19/2026
Program PR0300443 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SANDRA ZUNIGA	Inspection Time 13:30 - 13:50
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By SANDRA Z.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

At the warewashing area, observed an employee preparing raw chicken in the right-side compartment of the dedicated three compartment warewashing sink. Per owner, sink was recently used for warewashing; observed dirty dishes piled in the first and second compartments. Observed food buildup on the sides of the third compartment. Owner confirmed that sink was not sanitized prior to preparing raw chicken.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Instructed employee to voluntarily condemn and discard 20 lbs of raw chicken due to cross contamination.

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:

Observed a cook return through the back door of the facility, picked up a knife, and attempted to resume chopping raw beef before being stopped and instructed to de-glove and wash their hands.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Cook de-gloved and properly washed hands.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations:

At the cook-line, observed a pot of coconut soup cooling in ambient temperature. Soup measured between 127F and 129F. Per staff, they intend to leave it outside until it cools down, and then relocate it to refrigeration.

[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] Instructed employees to relocate soup to refrigeration. Discussed proper cooling methods with staff. Ensure preparation sink is unobstructed so that soups may be cooled using an ice bath.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Outside the back door of the facility, observed a garden hose that is being used to fill a three compartment sink (located on the asphalt outside the back of the facility). Observed dirty dishes soaking in a red tub underneath the three compartment sink. Per the owner, they recently took this three compartment sink out of storage, and placed it behind the facility. Owner maintains that it is only used for pre-rinse; food is scraped off utensils/plates, placed into the three compartment sink outside the back of the facility, and then after soaking, it is relocated to the three compartment sink designated for warewashing located inside the back kitchen area of the facility.

[CA] Warewashing shall be conducted in the approved, properly plumbed/installed three compartment sink located inside the permitted food facility.

[COS] Employees removed the unapproved three compartment sink from the premises. Instructed employees to sanitize three compartment sink located inside permitted food facility, and to properly wash, rinse, and sanitize affected utensils.

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:

Observed the preparation sink basin and adjacent integral drainboard completely filled with a variety of clutter, thus rendering it unusable. Observed an employee preparing raw chicken in the dedicated three compartment warewashing sink.

[CA] Prep sink shall be used solely for food preparation. Three compartment sink shall be used solely for warewashing.

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:

Facility lacks a janitorial (mop) sink.

**Note: Per owner, wastewater is disposed on the asphalt at the back of the facility.*

[CA] Facility may be required to install a mop sink. Further evaluation to follow.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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Overall Comments:

Conducted in conjunction with complaint investigation CO0160611.

A follow-up inspection may be conducted to ensure compliance.

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 **9/2/2026**. 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.

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: Sandra Zuniga
Owner
Signed On: August 19, 2026