

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 - UMAMI DUMPLING HOUSE		Site Address 251 S MARY AV 1, SUNNYVALE, CA 94086		Inspection Date 08/04/2025	
Program PR0376195 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name L & C GLOBAL TRADING LLC		Inspection Time 12:15 - 13:05
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By MENGYUAN WU	FSC		

RISK FACTORS AND INTERVENTIONS				IN	OUT		COS/SA	N/O	N/A	PBI
					Major	Minor				
GOOD RETAIL PRACTICES									OUT	COS

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No soap at hand wash sink by cookline.

[CA] Handwashing soap shall be provided at hand washing sinks at all times.

[COS] Employee refilled soap dispenser.

Front hand sink is partially obstructed with shelves.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Minor Violations

K14 - 3 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, 114125(b), 114141

Inspector Observations: Chlorine at the dishwasher measured at 0PPM. Sanitizer container was observed empty.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Manager called dishwasher service. final chlorine measured at 50 PPM.

Mold like substance buildup inside the ice machine.

[CA] Clean and sanitize routinely to prevent buildup.

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

Inspector Observations: No hot water at the back hand sink, hot water valve is inoperable.

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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed multiple fruit flies in the back near the janitorial sink.

[CA] Food facilities shall be kept free of flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
WATER	HAND SINK (COOKLINE)	100.00 Fahrenheit	
AMBIENT	PREP UNIT	39.00 Fahrenheit	
AMBIENT	WALK IN FREEZER	14.80 Fahrenheit	
WATER	3-COMP SINK, FOOD PREP SINK	120.00 Fahrenheit	
AMBIENT	WALK IN REFRIGERATOR	38.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	COS TO 50PPM

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: UMAMI DUMPLING HOUSE.

NEW OWNER: L & C GLOBAL TRADING 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: 9/1/2025/ - 8/31/2026. 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 date 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 8/4/2025.*

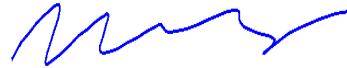
**Permit condition: None.*

**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 **8/18/2025**. 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



Received By: MENGYUAN WU
OWNER
Signed On: August 04, 2025