

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 FA0206663 - DOUGH ZONE DUMPLING HOUSE | | Site Address 1701 LUNDY AV 100, SAN JOSE, CA 95131 | | Inspection Date 08/05/2025 | |
| Program PR0306181 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name CHENYUN WANG | | Inspection Time 14:20 - 17:05 |
| Inspected By HAYLEY MENTZ | Inspection Type ROUTINE INSPECTION | | Consent By SEAN | FSC Xin Meng 06/08/2027 | |

| |
|-----------------------|
| Placard Color & Score |
| YELLOW |
| 66 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | | | | | S |
| K07 Proper hot and cold holding temperatures | | X | | 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 | | | | | | 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 | | 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 | | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | |
| 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 | X | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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 | X | |
| 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 | X | |

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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: *Milk tea in 3-door under counter cooler near cash register measured at 50F and 49F. Per operator, milk tea was placed in unit approximately 3 hours prior to measurement. [CA] PHFs shall be held at 41°F or below. [SA] Milk tea was moved to walk-in cooler.*

Follow-up By
08/08/2025

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

Inspector Observations: *One live cockroach ran out from under the stove at the cook-line. No other vermin activity was observed at time of inspection. PIC showed pest control reports from 5/5/2025. [CA] Maintain premises free of vermin. [COS] Cockroach was abated on site. Recommended to PIC to schedule more frequent pest control visits to prevent further issues, instead of maintaining the current three month schedule.*

Follow-up By
08/08/2025

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Quaternary ammonia solution dispenser at 3-compartment sink measured at 400ppm. The user instructions on bottle stated to use at a concentration of 200 ppm. [CA] Adjust dispenser so that quat ammonia mixes to 200ppm.*

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

Inspector Observations: *1. Gaskets to 2-door freezer had black residue and food debris accumulated on surface.*

2. Accumulation of grease and food debris under cooking equipment.

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

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: *No testing strips for the quaternary ammonia were available at time of inspection. [CA] Provide quaternary ammonia test strips.*

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: *1. One 3-door under counter cooler across from cook-line had an ambient temperature that measured 54F. A Second 3-door under counter cooler near cash register had an ambient temperature that measured 52F.[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

2. 3- door under counter cooler across from cook-line had plastic bags lining shelves. Shelving under stove had plastic taped to it [CA] Discontinue the use of plastic bags to line shelves.

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: *1. Bowls used as scoops in bulk ingredients near dry storage. [CA] Discontinue the use of bowls as scoops. Use scoops with handles and store scoops so handles do not touch food.*

2. Spoon to mix cooked noodles was stored in water that measured 71F. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

Inspector Observations: Sanitizer in wiping cloth bucket measured at 0ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. The 3-compartment sink's main faucet handle was extremely loose. [CA] Repair faucet handle.

2. Dishwasher drain pipe extended into floor sink. [CA] Maintain a minimum 1-inch air gap between the drain pipe and the top of the floor sink.

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: Apron was laying on food storage shelves next to ingredients. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The last inspection report was not available on-site during inspection. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------|--------------------|--------------------|-----------------|
| beef in sauce | hot holding | 200.00 Fahrenheit | |
| broth | walk-in | 40.00 Fahrenheit | |
| milk tea | walk-in | 41.00 Fahrenheit | |
| cucumber | 2-door prep fridge | 41.00 Fahrenheit | |
| dumpling | drawer cooler | 31.00 Fahrenheit | |
| noodles | cook-line | 190.00 Fahrenheit | |
| beef | 2-door prep fridge | 38.00 Fahrenheit | |
| dumpling | 2-door upright | 41.00 Fahrenheit | |
| fried wonton | cookline | 195.00 Fahrenheit | |
| hot water | 3-comp sink | 120.00 Fahrenheit | |
| warm water | handwash | 100.00 Fahrenheit | |
| broth | hot holding | 200.00 Fahrenheit | |
| meat sauce | cookline | 170.00 Fahrenheit | |
| chlorine | dishwasher | 50.00 PPM | |
| beef | drawer cooler | 38.00 Fahrenheit | |

Overall Comments:

Joint inspection with Gabriel Gonzalez

First follow-up of 1-hour will be at no charge. If subsequent follow ups are needed they be billed for an hourly rate.

Printer issue. Report will be emailed to Sean to xinm1212@gmail.com

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 **8/19/2025**. 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.

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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: sean meng
manager

Signed On: August 05, 2025