

**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> 1219 WILDWOOD AV, SUNNYVALE, CA 94089		<b>Inspection Date</b> 07/28/2025	
<b>Program</b> PR0301419 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> SIFU WONG GROUP LLC		<b>Inspection Time</b> 09:50 - 13:25
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> EDWIN	<b>FSC</b> Edwin Wang 07/31/2025		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>31</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						
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				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		S
K09 Proper cooling methods		X		X			N
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		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		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		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	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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	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:** 12 peking ducks measured at 73F. Per PIC they were left out over night to dry. [CA] Peking duck can be kept at room temperature for up to 4 hours. [COS] 12 peking ducks were discarded (see VC&D report).

Follow-up By  
07/31/2025

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

**Inspector Observations:** **\*\*REPEAT VIOLATION\*\***

Large vat of chicken broth was measured at 125F. Per PIC it was cooked less than 2 hours prior to inspection and intends on cooling it down. PIC indicated the soup would eventually go into smaller bucket and into 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 containers that facilitate heat transfer (ex. stainless steel) 4) Adding ice as an ingredient. 5) Using ice paddles 6) Using an ice bath and stirring frequently 7) 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.

Follow-up By  
07/31/2025

**RECOMMEND:** Cooling using smaller portions or ice wands to rapidly cool soups.

[COS] Soup was reheated to 165F and employee was instructed to place soup into smaller containers to cool properly inside walk in cooler

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

**Inspector Observations:** 1. Beef, chicken, shrimp thawing in same bucket together soaking in similar juices on shelves. Meats were not intended to be cooked together.

Follow-up By  
07/31/2025

2. In walk-in freezer, raw beef in colander observed to be placed over par cooked chicken feet.

[CA] Keep meats separate unless intended for mixing and same dish to prevent cross-contamination.

[COS]

1) Beef, chicken and shrimp were subjected to voluntary condemnation and destruction.

2) Per operator par cooked chicken feet will be steamed and reheated to 165F prior to service. Raw beef was moved to a different container.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:** Clams in 3-door under counter cooler at prep-line had no shellstock tags. [CA] All shellstock tags shall be kept in chronological order for 90 days after harvest. When purchasing clams request shell stock tags from vendor. [SA] PIC supplied receipt of purchase from an approved source for clams currently inside facility from previous day (7/27/2025). PIC requested tags from New Wing Yuan Market for current clams.

Follow-up By  
07/31/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** MAJOR VIOLATION

Handwash sink in warewash area does not drain. [CA] Repair sink so wastewater is disposed through plumbing systems. [SA] Several handwash sinks available throughout facility.

Follow-up By  
07/31/2025

**MINOR VIOLATION**

In warewash area of kitchen, floor sink was clogged and holding standing water. No waste water is emptied into clog floor drain. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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## Minor Violations

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

**Inspector Observations: Food handler cards observed to be missing.**

**[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.**

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 washed gloves instead of removing gloves.[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Employee was asked to remove gloves, wash hands with soap and water and done new gloves.**

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

**Inspector Observations: 1. Old dead mouse and old droppings found in side storage area by warewash area controlled by hotel. Facility only uses side area for decor and extra table storage. Per operator items have not been use in a long time. [CA] Clean and sanitize area of dead cockroaches or old droppings. [COS] Facility removed rodent carcass.**

**2. Accumulation of flies and ants in food prep areas and food storage areas. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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

**Inspector Observations: \*\*REPEAT VIOLATION\*\***

**1. Beef thawing out on prep sink drain board.**

**2. Ducks thawing in prep-sink without running water.**

**3. Beef, chicken, fish and shrimp thawing in buckets on shelving units.**

**[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.**

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: \*\*REPEAT VIOLATION\*\***

**1. In walk-in cooler raw chicken feet stored above chili sauce and tofu container.**

**2. In walk-in cooler, raw whole chicken stored over cooked pork. No dripping observed and chicken observed to be sealed**

**[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.**

**\*\*THIS MINOR VIOLATION LEAD TO MAJOR\*\***

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

**Inspector Observations: Onions stored on the floor near back door. [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)

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**Inspector Observations: 1. Mold like build-up on inside of ice machine. [CA] Clean build-up off of ice machine panel.**

**2. Food storage shelves near prep-line had accumulated food debris. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

**\*\*REPEAT VIOLATION\*\***

**3. Build-up of dust and debris on fans uses as air circulation for food drying. [CA] Clean debris build-up off of fans in kitchen area.**

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) Using various utensils as scoops in bulk food container where at bakery prep-line. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

**2) Employee observed to use 2-compment prep sink to wash/rinse hands after handling raw meats. [CA] Employees shall only use food prep for food prep to prevent any contamination. Clean and sanitize prep sink prior to next use.**

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

**Inspector Observations: Accumulation of grease and debris on ventilation hood filters over cook-line. [CA] Ventilation hood filters shall be maintained clean and good repair.**

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

**Inspector Observations: Wiping cloths stored on prep surfaces and 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).**

**\*\*REPEAT VIOLATION\*\***

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: Handwash sink in warewash area observed to be leaking. [CA] Repair faucet on handwash 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: 1. Back door of the kitchen area was left wide-open. [CA] Back door to food prep area shall be self-closing. Recommend installing screen door and keep screen door closed.**

**2. Sticking tape stand used to control flies was sitting on shelf above food prep area. [CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.**

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

**Inspector Observations: Floors were covered in food debris and standing water. [CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pork raw	prep-line	53.00 Fahrenheit	diligent prep
raw beef	cold-insert prep cooler	36.00 Fahrenheit	
dried pork belly	prep-line	60.00 Fahrenheit	diligent prep
fried tofu in sauce	prep-line	140.00 Fahrenheit	diligent prep
pork belly	one-door upright	41.00 Fahrenheit	next to prep
raw chicken	cold-insert prep cooler	38.00 Fahrenheit	
whole chicken	walk-in cooler	37.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
cooked tofu	3-door under counter cooler	38.00 Fahrenheit	near stove
clams	3-door under counter cooler	36.00 Fahrenheit	
raw shrimp	cold-insert prep cooler	37.00 Fahrenheit	
raw chicken	3-door under counter cooler	39.00 Fahrenheit	near stove
fried chicken	3-door under counter cooler	39.00 Fahrenheit	near stove
hot water	3-comp sink	120.00 Fahrenheit	
chicken feet	prep-line	41.00 Fahrenheit	diligent prep
raw chicken feet	walk-in cooler	38.00 Fahrenheit	

## Overall Comments:

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 **8/11/2025**. 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:** Danny Wong  
owner

**Signed On:** July 28, 2025