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

Program Owner Name Inspection Time PR0402189 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 SWEET DRAGON LLC 10:30 - 11:45 Inspected By Inspection Type Consent By FSC Hway 95 LAWRENCE DODSON ROUTINE INSPECTION HWAY LING HSU FSC Hway 10:30 - 11:45	0270203 SWEET DRAGON RAKING COMPANY L 898 LINCOLNAV SAN JOSE CA 95126 I 11/22/2023				rd Color & Score			
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K46 No unapproved private home/living/sleeping quarters	K46 No unapproved private home/living/sleeping quarters							
	K47 Signs posted; last inspection report available							

OFFICIAL INSPECTION REPORT

Facility FA0270203 - SWEET DRAGON BAKING COMPANY				Inspection Date 11/22/2023	
			spection Time 10:30 - 11:45		
K48 Plan review					
K49 Permits available					
к58 Placard properly displayed/posted					

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food handler cards for all employees are not available for review at time of inspection. [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.

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

Inspector Observations: Wet/soiled wiping cloths found stored on food preparation table. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

ltem	Location	Measurement	<u>Comments</u>
sanitizer concentration	sanitizer container	200.00 PPM	quaternary ammonium
hot water	hand wash sink	100.00 Fahrenheit	
hot water	3 compartment sink	125.00 Fahrenheit	
sanitizer concentration	3 compartment sink	200.00 PPM	quaternary ammonium

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 <u>12/6/2023</u>. 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

Hway Ling Hsu

November 22, 2023

Received By:

pic

Signed On: