

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 FA0213730 - NEW PORT RESTAURANT		Site Address 1686 S WOLFE RD, SUNNYVALE, CA 94087		Inspection Date 03/28/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 55 </div>		
Program PR0306092 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TIAN FU HUA RESTAURANT		Inspection Time 11:30 - 13:45			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By FANGPING LIU				FSC Tat Chung Lau 4/1/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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						

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	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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

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

Inspector Observations: Lack of paper towels and soap in employee restroom.

[CA] Provide single use paper towels and soap in dispensers at all times.

[SA] Soap bottle and napkins provided.

Follow-up By
04/02/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured pork bread at 125F in hot holding unit. Per PIC, it was made less than an hour ago.

Measured roast duck at 46F, bean sprouts at 48F on prep tables. Per PIC, both items were brought from cooler less than 30 min ago.

Measured boiled noodles at 76F at prep unit, per PIC noodles were boiled 30 min ago.

[CA] PHFs shall be held at 41F or below or 135F or above.

[COS] PIC time marked the bread, moved roast duct, bean sprouts and noodles to walk in cooler.

Follow-up By
04/02/2024

K14 - 8 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, 14125(b), 114141

Inspector Observations: Accumulation of pink, brown mold like substance on inside panel of ice machine coming in contact with ice.

[CA] Clean and sanitize the ice machine.

[COS] Ice machine cleaned and sanitized.

Follow-up By
04/02/2024

Minor Violations

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

Inspector Observations: Expired food handler cards in the facility.

[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.

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: Observed raw eggs stored above ready to eat food items.

[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.

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

Inspector Observations: Multiple bulk food bags open.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed food boxes stored directly on floor in walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Three compartment sink is being used to prep meat.

[CA] Discontinue using the three compartment sink for preparing meat or produce, use available prep sink.

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

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Inspector Observations: *Observed cardboard used as floor liner in the facility.*

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

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 cloth coming in contact with noodles on prep table.*

[CA] *Discontinue the use of cloth towels in direct with food, used approved, single use materials.*

Observed multiple bowls without handles used to scoop bulk food items.

[CA] *Use a scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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 on ventilation hood filters, observed gaps in filters.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation. All hood ventilation filters shall be in place and in good repair.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed dumpster lids open at the back of the facility.*

[CA] *Refuse containers shall be covered at all times when not in use.*

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: *Both back doors to the facility are propped open.*

[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

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

Inspector Observations: *Accumulation of dust, dirt and food debris on floor, under and behind equipment throughout the facility. Accumulation of dust and debris on walls in warewash area and storage areas.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
Pooled eggs	Under counter refrigerator	41.00 Fahrenheit	
Shrimp	Prep unit	40.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Cooked meat	Walk in cooler	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Noodles	Prep table	76.00 Fahrenheit	
Tofu	Walk in cooler	41.00 Fahrenheit	
Roast duck	Prep table	48.00 Fahrenheit	
Pork bun	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Bean sprouts	Prep table	48.00 Fahrenheit	
Bbq Pork	Walk in cooler	66.00 Fahrenheit	cooling
Beef dish	Under counter refrigerator	39.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Porridge	On burner	145.00 Fahrenheit	
Rice	Hot holding	140.00 Fahrenheit	
Pork bread	Hot holding	125.00 Fahrenheit	
Cooked pork	Walk in cooler # 2	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 4/2/24 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$290/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.

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 **4/11/2024**. 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: Fangping Liu
Owner
Signed On: March 28, 2024