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	Site Address	Inspection Date
FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES	1135 N LAWRENCE EX, SUNNYVALE, CA 94089	10/27/2026
Program	**Owner Name**	**Inspection Time**
PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SUNNYVALE SAIGON SEAFC	12:00 - 14:30
Inspected By	**Inspection Type**	**Consent By** / **FSC**
NHA HUYNH	ROUTINE INSPECTION	LUCAS / Dong Li 04/29/2029

Placard Color & Score
GREEN
70

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						
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				
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	X	
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		
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	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		
K45	Floor, walls, ceilings: built,maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES	1135 N LAWRENCE EX, SUNNYVALE, CA 94089	10/27/2026
Program	**Owner Name**	**Inspection Time**
PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SUNNYVALE SAIGON SEAFOOD HARBOR RES	12:00 - 14:30

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:
Raw ducks and raw pork in the walk-in cooler used for hanging ducks were measured at 55 degrees Fahrenheit.
[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.
[Suitable Alternative] Ducks and pork to be cooked in the BBQ immediately.

Follow-up By 10/30/2026

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, 14125(b), 114141

Inspector Observations:
1. Heavy grime accumulation inside the ice machine near the ice chute.
[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

2. Old meat residue observed on the meat slicer.
[Corrective Action] Thoroughly clean.

Follow-up By 10/30/2026

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:
Shell stock tags for clams were not available. Per PIC, small amounts of clams are purchased from the market next door everyday.
[Corrective Action] Ensure shell stock tags for shellfish are maintained in the facility.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:
Observed employee wearing gloves and apron go to the restroom and come out wearing gloves and apron.
[Corrective Action] Remove gloves and apron prior to using the restroom. Discard gloves.

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:
Lack of splash guard between handwash sink and prep sink in the kitchen.
[Corrective Action] Install a splash guard between the prep sink and handwash sink.

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

Inspector Observations:
Heavy grime accumulation on the door handles and door of the 3 door upright freezer.
[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By 10/30/2026

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:
Multiple food items in the walk-in cooler for hanging ducks was measured at 55 degrees Fahrenheit.
[Corrective Action] Ensure refrigeration is capable of maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Follow-up By 10/30/2026

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

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES	1135 N LAWRENCE EX, SUNNYVALE, CA 94089	10/27/2026
Program	**Owner Name**	**Inspection Time**
PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SUNNYVALE SAIGON SEAFOOD HARBOR RES	12:00 - 14:30

Inspector Observations:
Meat stored directly in plastic shopping bags in the large 2 door prep cooler in the BBQ room.
[Corrective Action] Store foods in food grade bags or containers.

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

Follow-up By 10/30/2026

Inspector Observations:
Lack of chlorine in the sanitizing bucket at the cookline.
[Corrective Action] Ensure chlorine sanitizer in the sanitizing bucket is maintained at 100 ppm.

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

Follow-up By 10/30/2026

Inspector Observations:
1. Water leak at the rice roll steamer at the dim sum cookline.
[Corrective Action] Repair to stop the leak.

2. Missing drain pipe at the 2 compartment sink by the dishwasher machine.
[Corrective Action] Install drain pipe.

3. Water leak at the drain pipe at the handwash sink in the tea room/service handwash room.
[Corrective Action] Repair to stop the leak.

4. Water leak at the drain pipe at the 3 compartment prep sink by the back door.
[Corrective Action] Repair to stop the leak.

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

Inspector Observations:
1. Heavily deteriorated floors observed throughout the facility. Gray water observed accumulated in areas of missing floor tiles throughout the facility.
[Corrective Action] Maintain floors in good condition. Create a plan to repair flooring. Contact Plan Check Program at this department if the whole flooring will be replaced.

2. Mold like substance on the walls in the walk-in cooler.
[Corrective Action] Thoroughly clean the walls.

3. Old food debris on the floor in the walk-in cooler.
[Corrective Action] Thoroughly clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door undercounter cooler	37.00 Fahrenheit	
shrimp paste	2 door upright cooler	38.00 Fahrenheit	
pork	2 door prep cooler	41.00 Fahrenheit	BBQ room
chicken feet	2 door island cooler	40.00 Fahrenheit	
prawns, clams, tofu	3 door open top prep cooler	41.00 Fahrenheit	
ground meat	3 door upright cooler	34.00 Fahrenheit	
hot water	handwash sink	110.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
pork	large 2 door prep cooler	35.00 Fahrenheit	BBQ room
shrimp and pork paste	work table	61.00 Fahrenheit	active prep
duck, pork spareribs	walk-in cooler	55.00 Fahrenheit	for hanging ducks
pork, beef	walk-in cooler	33.00 Fahrenheit	
hot water	pre-rinse sink	130.00 Fahrenheit	by dishwasher

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES	1135 N LAWRENCE EX, SUNNYVALE, CA 94089	10/27/2026
Program	**Owner Name**	**Inspection Time**
PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SUNNYVALE SAIGON SEAFOOD HARBOR RES	12:00 - 14:30

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 **11/10/2026**.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: Lucas Wong
Manager

Signed On: October 27, 2026