

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 FA0268087 - SIZZLING DUMPLING HOUSE		Site Address 81 CURTNER AV 10, SAN JOSE, CA 95125		Inspection Date 06/24/2026		Placard Color & Score GREEN 93		
Program PR0395692 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name POPFORTUNE LLC		Inspection Time 13:20 - 15:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By DAVID LIN				FSC Zheng Song 05/31/2029

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						S
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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					X		
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						
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		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the two door preparation cooler inserts, steak and beef bulgogi observed cooling in unit. (60-126F) Per operator, food items were removed from temperature control less than two hours prior.*

[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 rapid cooling equipment (Ex. blast chiller)*
- 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) *Adding ice as an ingredient.*
- 6) *Using ice paddles*
- 7) *Using an ice bath and stirring frequently*
- 8) *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.

[COS] *Food items were transferred to shallow pans and stored in the 2 door upright cooler for rapid cooling. Steak was remeasured at 37 F, beef bulgogi was remeasured at 40F.*

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: *Plastic bowls used as scoops in multiple bulk food storage containers.*

[CA] *Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: *Multiple wet wiping cloths observed on 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).*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
octopus ball	2 door upright freezer	19.00 Fahrenheit	IR
white rice	warmer	176.00 Fahrenheit	
cooked beef bulgogi	2 door prep cooler 2 - top insert	126.00 Fahrenheit	improper cooling, less than 2 hours
ambient	walk in cooler	39.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
cooked chicken	griddle	182.00 Fahrenheit	final cook temp
cooked steak	2 door prep cooler 2 - top insert	60.00 Fahrenheit	improper cooling, less than 2 hours
macaroni salad	2 door prep cooler - top insert	40.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
raw chicken katsu	2 door prep cooler 3	40.00 Fahrenheit	
raw shell eggs	2 door prep cooler	39.00 Fahrenheit	
raw beef	walk in cooler	40.00 Fahrenheit	
water	3 comp sink	135.00 Fahrenheit	
miso soup	warmer	170.00 Fahrenheit	
hot and sour soup	warmer	156.00 Fahrenheit	
water	janitorial sink, prep sink	125.00 Fahrenheit	
chocolate cheesecake	cold display case	33.00 Fahrenheit	IR
raw chicken	walk in cooler	41.00 Fahrenheit	
raw fish	walk in cooler	23.00 Fahrenheit	thawing
chlorine	warewash machine	50.00 PPM	

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 **7/8/2026**. 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: David Lin
manager

Signed On: June 24, 2026