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	10/30/2026
Program	**Owner Name**	**Inspection Time**
PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SUNNYVALE SAIGON SEAFC	11:00 - 11:45
Inspected By	**Inspection Type**	**Consent By**
NHA HUYNH	FOLLOW-UP INSPECTION	LUCAS/TONY

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/27/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/30/2026

Minor Violations

Cited On: 10/27/2026
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

Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/30/2026
K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:
Chlorine concentration in the sanitizing bucket was measured above 200 ppm.
[Corrective Action] Maintain chlorine concentration at 100 ppm in the sanitizing bucket.

Cited On: 10/27/2026
K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/27/2026
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

Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/27/2026
K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Compliance of this violation has been verified on: 10/30/2026

Cited On: 10/27/2026
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

This violation found not in compliance on 10/30/2026. See details below.

Cited On: 10/30/2026
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

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Inspector Observations:

1. Water leak observed under the rice roll steamer at the cookline.
[Corrective Action] Repair to stop the leak.

2. Water leak observed at the handwash sink at tea room/service handwash room.
[Corrective Action] Repair to stop the leak.

Measured Observations

Item	Location	Measurement	Comments
duck	walk-in cooler for hanging duck	37.00 Fahrenheit	
hot water	handwash sink	117.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	200.00 PPM	above 200ppm
chlorine sanitizer	sanitizing bucket	100.00 PPM	adjusted

Overall Comments:

A follow-up inspection was conducted to verify compliance of violations noted on last routine inspection conducted on 10/27/2026.

K07: Potentially Hazardous Foods in the walk-in cooler for hanging ducks were measured below 41 degrees Fahrenheit.
K14: Inside ice machine observed clean. Meat slicer observed clean.
K33: The 3 door upright freezer observed clean.
K35: Walk-in cooler for the hanging ducks is able to maintain foods below 41 degrees Fahrenheit.
K40: Wiping towels are stored in bucket with sanitizer.
K41: Leak observed the rice roller steamer and handwash sink at service room.

Continue to work on violations noted on last inspection report. Create cleaning schedule for ice machine, walk-in coolers, floors, equipments. and other heavy use equipments.

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 **11/13/2026**.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: Tony Li
Manager

Signed On: October 30, 2026