

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 FA0284852 - VITALITY BOWLS #007		Site Address 115 S FRANCES ST A, SUNNYVALE, CA 94086		Inspection Date 09/08/2025		Placard Color & Score GREEN 83		
Program PR0427146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name B & G ENTERPRISE VITALITY		Inspection Time 14:30 - 16:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By GRACE (PHONE)				FSC GRACE JOHN 11/12/2028

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		X			N
K07	Proper hot and cold holding temperatures	X						S
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						S
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0284852 - VITALITY BOWLS #007	Site Address 115 S FRANCES ST A, SUNNYVALE, CA 94086	Inspection Date 09/08/2025
Program PR0427146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name B & G ENTERPRISE VITALITY	Inspection Time 14:30 - 16:00
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: *Observed lack of soap dispenser at the frontmost prep area handsink. PIC stated the soap dispenser fell off the wall a couple of days prior. PIC stated they already ordered a new dispenser. Observed the paper towel dispenser at the rear/main kitchen handsink was not operable.*

[CA] *Maintain functioning soap and paper towel dispensers at all handsinks.*

[SA] *Operators placed the wall-mounted soap dispenser near the front handsink, and placed a stack of paper towels next to the rear handsink.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed approximately 5-7 flies in the kitchen area.*

[CA] *Keep facility clear of flies.*

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: *On a dry storage shelf: observed the plastic container holding coconut was damaged at one of the damaged corners.*

[CA] *Replace damaged container to prevent foreign matter/broken pieces from getting into food.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not readily available upon request.*

[CA] *Ensure all food employees have easy access to a metal probe thermometer at all times to measure internal food temperatures.*

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

Inspector Observations: *Observed accumulation of food debris on floors in the rear prep kitchen, against the walls and under/behind equipment.*

Observed old splatters of food on walls in the prep area.

[CA] *Keep floors and walls clean.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
JUICE, MILK	PREP REFRIGERATOR	40.00 Fahrenheit	
FRUITS	REFRIGERATORS	39.00 Fahrenheit	
SUN DRIED TOMATOES, CHICKEN, CHEESE	SMALL PREP UNIT	40.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0284852 - VITALITY BOWLS #007	Site Address 115 S FRANCES ST A, SUNNYVALE, CA 94086	Inspection Date 09/08/2025
Program PR0427146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name B & G ENTERPRISE VITALITY	Inspection Time 14:30 - 16:00

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 9/22/2025. 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: Grace John
Owner
Signed On: September 08, 2025