

# 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

|                                                                                 |  |                                                                  |                                 |                                      |                                         |                                                                                                                                                                |  |                                      |
|---------------------------------------------------------------------------------|--|------------------------------------------------------------------|---------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------|
| <b>Facility</b><br>FA0214280 - DIM SUM KING                                     |  | <b>Site Address</b><br>824 W EL CAMINO REAL, SUNNYVALE, CA 94087 |                                 | <b>Inspection Date</b><br>01/22/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>69</b> </div> |  |                                      |
| <b>Program</b><br>PR0305341 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                  | <b>Owner Name</b><br>MJ DSK INC |                                      | <b>Inspection Time</b><br>10:00 - 11:50 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>JESSICA ZERTUCHE                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                                 | <b>Consent By</b><br>MAGGIE          |                                         |                                                                                                                                                                |  | <b>FSC</b> Jason Tan<br>exp 4/8/2029 |

  

| 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     | X      |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| 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                                     |     |     |
| K26                   | Approved thawing methods used; frozen food                                          |     |     |
| K27                   | Food separated and protected                                                        |     |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  | X   |     |
| 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                                                      | 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                                | 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                           |     |     |
| 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                                      |     |     |

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| 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: Found 3 boxes of raw shell eggs stored at room temperature, measuring 59F**

**[CA] - Maintain raw shell eggs at 45F or below**

**[COS] - moved to refrigerator.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee touch the mop bucket then proceed to put on gloves to handle food. Observed another employee put on gloves without first washing hands. When instructed to wash hands, one employee rinsed hands without using soap, other employee went to restroom to wash hands.**

**[CA] - Employee shall wash hands with soap for 10-15 seconds and dry with paper towels at approved handwash sink.**

**[COS] - Employees washed hands properly.**

**THE NEAREST HANDWASH SINK IS IN RESTROOM OR NEAR KITCHEN ENTRANCE.**

**\*PROVIDE A SOAP AND PAPER TOWEL DISPENSER AT THE 3-COMPARTMENT SINK FOR EASILY ACCESSIBLE HANDWASHING.**

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: The sanitizer solution in the 3-compartment sink measured at 25ppm. Rinse and sanitizer water was also cloudy and discolored.**

**[CA] - Maintain sanitizer at 100ppm.**

**[COS] - More sanitizer added.**

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

**Inspector Observations: Found one live cockroach and several dead nymph (baby) cockroaches on one glue trap under the food prep sink**

**[CA] - Facility shall be free from cockroaches, including dead bodies and feces.**

**[COS] - Discarded in the trash.**

**Continue to work with an integrated pest management plan/provider.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Found chemical spray bottles without label**

**[CA] Chemicals once removed from original container shall be labeled with common name.**

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

**Inspector Observations: Found food storage containers with heavily faded or missing labels**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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

**Inspector Observations: Observed food accumulation and particles on various surfaces, such as doors, refrigeration door handles, utensils storage containers, and on shelves.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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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:** *Observed far left refrigeration unit (by kitchen entrance) with torn gaskets, door cannot properly remain shut*

**[CA]- Replace gaskets, ensure all refrigeration units or equipment are in good condition.**

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:** *Found laundered (clean) linens stored in plastic bins inside the toilet room.*

**[CA] - Laundered linens shall not be stored in toilet rooms.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Found light fixtures under the hood not operable. Hood also observed with grease accumulation*

**[CA] - Replace any non-operable light bulbs. Clean hoods regularly.**

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

**Inspector Observations:** *Observed heavy food and grease accumulation on the floors, especially under the cooking equipment*

**[CA] - All floors, walls and ceilings shall be cleaned regularly.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                           | Location                      | Measurement       | Comments            |
|--------------------------------|-------------------------------|-------------------|---------------------|
| hot water                      | 3-comp                        | 123.00 Fahrenheit |                     |
| warm water                     | front handwash sink           | 100.00 Fahrenheit |                     |
| raw shrimp                     | on counter                    | 47.00 Fahrenheit  | prepping            |
| ambient air                    | all freezer                   | 10.00 Fahrenheit  | or below            |
| bean sprouts                   | refrigerator                  | 41.00 Fahrenheit  |                     |
| chlorine sanitizer             | 3-comp                        | 25.00 PPM         | increased to 100ppm |
| shu mai                        | steamer                       | 135.00 Fahrenheit |                     |
| dumpling                       | refrigerator                  | 49.00 Fahrenheit  | recently prepped    |
| cooked carrots and potato dish | left unit by kitchen entrance | 40.00 Fahrenheit  |                     |
| hot and sour soup              | warmer                        | 158.00 Fahrenheit |                     |
| rice                           | cooling on rack               | 92.00 Fahrenheit  | less than 2 hours   |

## 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 **2/5/2025**. 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.

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## 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 |



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**Received By:** maggie jiang  
manager  
**Signed On:** January 22, 2025