

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 FA0213405 - NEW WING YUAN MARKET		Site Address 1139 LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 02/04/2025		Placard Color & Score YELLOW 77		
Program PR0300658 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MAY YUAN YUAN INC		Inspection Time 15:30 - 17:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By FONG TAT				FSC Not Available

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						
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		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						N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the meat department and food preparation areas, observed handwash sinks are obstructed by various equipment, and lacking both soap and paper towels. [CA] Handwash sinks shall be fully accessible and stocked with soap and paper towels at all times. [COS] Employees refilled paper towel and soap dispensers.*

Follow-up By
02/06/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *By the meat department, observed multiple Potentially Hazardous Foods (PHFs) stored on top of ice for self-service (raw shrimp, squid, fish). Measured PHFs between 48-50F. Per PIC, foods were stocked in the morning (more than 4 hours prior to temperature measurement). [CA] PHFs shall be held at 41F or below or 135F or above. [COS] PHFs were voluntarily discarded. See VC&D form.*

Follow-up By
02/06/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Facility lacks active food safety manager's certificate. [CA] A food facility which handles non-prepackaged potentially hazardous foods shall maintain a valid food safety manager's certificate.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the food preparation area, observed raw beef tripe and squid thawing at room temperature in preparation sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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

Inspector Observations: *In the walk-in freezer, observed foods stored on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	produce cooler	41.00 Fahrenheit	
beef	meat counter	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
fish	walk-in cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
chicken	grab-and-go display	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
fish	grab-and-go (on ice)	48.00 Fahrenheit	VC&D
meatballs	grab-and-go display	41.00 Fahrenheit	
tofu	grab-and-go display	41.00 Fahrenheit	
squid	grab-and-go (on ice)	50.00 Fahrenheit	VC&D
shrimp	grab-and-go (on ice)	50.00 Fahrenheit	VC&D
salmon	meat counter	41.00 Fahrenheit	
fish	meat counter (on ice)	41.00 Fahrenheit	
milk	grab-and-go display	41.00 Fahrenheit	

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Overall Comments:

A follow-up inspection will be conducted on 2/6/2025. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

Discussed cleaning and sanitizing of food contact surfaces, equipment, and utensils at the meat department with PIC.

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 **2/18/2025**. 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: Fong Tat
Assistant Manager

Signed On: February 04, 2025