

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 FA0257041 - FIRST WOK		Site Address 653 S BERNARDO AV, SUNNYVALE, CA 94087		Inspection Date 11/20/2023	
Program PR0375555 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WU, JIAN W		Inspection Time 10:20 - 11:50
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By AMY AND JIAN	FSC Jian Wen Wu exp 4/12/2026		

Placard Color & Score
GREEN
89

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	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		
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		
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	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	X	
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

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

Inspector Observations: *Found old, dried rodent feces on floor in dry storage room. Found dead cockroaches on wall and near water heater.*

[CA] - Eliminate all evidence of vermin (rodents and cockroaches) in facility. Remove and clean/sanitize area with feces or dead bodies.

Observed pest service reports from Habitat Pest Control (San Jose, CA) dated 5/2/22, 7/18/22 and 11/3/22.

Maintain a current pest control management program to eliminate any pests in the facility. They shall provide guidance on eliminating entry points and spray for cockroaches.

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

Inspector Observations: *Found a spray bottle labeled "insect killer" at dishwashing area. When asked, PIC stated it was an old label, and is actually a cleaner/degreaser inside the bottle.*

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

Found residential use insect spray in facility

[CA] - Do not use these items, use only professional pest control services to eliminate pests.

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

Inspector Observations: *Found residue accumulation on handles of refrigeration units and on door to mens restroom*

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

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

Inspector Observations: *Observed wet towels in kitchen, however sanitizer bucket it not setup*

[CA] - Maintain wet wiping cloths inside sanitizer solution in between uses. Use sanitizer solution to clean food contact surface items at least every 4 hours or after each use. For example, after cutting raw chicken, use sanitizer and towel to sanitize cutting board and table.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Back door observed propped open*

[CA] - Keep back door closed to prevent vermin entry. OK to keep screen door closed and solid door open for ventilation.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw fish	walk in	38.00 Fahrenheit	
wonton	reach in unit	39.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw shrimp	reach in unit	39.00 Fahrenheit	
cooked pork	just plated	166.00 Fahrenheit	
hot water	4-comp sink	133.00 Fahrenheit	
warm water	both restrooms	100.00 Fahrenheit	
warm water	handwash sink	113.00 Fahrenheit	
cooked fish	walk in	40.00 Fahrenheit	
cooked chicken	walk in	38.00 Fahrenheit	
ambient air	walk in freezer	0.00 Fahrenheit	

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 12/4/2023. 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: Amy Tat
PIC

Signed On: November 20, 2023