

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 FA0214377 - CLARITA'S FILIPINO CUISINE		Site Address 905 E DUANE AV A, SUNNYVALE, CA 94086		Inspection Date 11/14/2025		Placard Color & Score GREEN 80		
Program PR0302385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MANUEL, ARCELY		Inspection Time 13:45 - 14:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BEN				FSC Benjamin Deocampo 08/06/2027

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				
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0214377 - CLARITA'S FILIPINO CUISINE		Site Address 905 E DUANE AV A, SUNNYVALE, CA 94086	Inspection Date 11/14/2025
Program PR0302385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MANUEL, ARCELY	Inspection Time 13:45 - 14:50
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of paper towels in paper towel dispensers. Loose roll of paper towels nearby. Per PIC, the paper towel dispensers are broken.

[Corrective Action] Replace the paper towel dispensers and maintain paper towels inside paper towel dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Perishable foods were measured above 41 degrees Fahrenheit. in the 2 door upright display cooler and the 2 door upright cooler next to the single door upright.

[Corrective Action] Maintain perishable foods below 41 degrees Fahrenheit.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Multiple cooked foods stacked on top of other foods at the steam table were left at room temperature were not time marked or logged. Per PIC, it was busy and he knows which items came out at what time and when they should be discarded.

[Corrective Action] Ensure perishable foods left out at room temp are properly time marked or logged.

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:

Grime inside ice machine.

[Corrective Action] Thoroughly clean and sanitize.

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

Inspector Observations:

1. Heavy dust accumulation on the exhaust vent in the restroom.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the fan guard in the 2 door upright cooler (next to the single door upright cooler).

[Corrective Action] Thoroughly clean.

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:

Rubber seal on the right door of the 2 door upright cooler (next to the single door upright cooler) observed damaged.

[Corrective Action] Repair or replace rubber seal.

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:

Meat stored in direct contact with the plastic shopping bags.

[Corrective Action] Store foods in food grade bags.

OFFICIAL INSPECTION REPORT

Facility FA0214377 - CLARITA'S FILIPINO CUISINE	Site Address 905 E DUANE AV A, SUNNYVALE, CA 94086	Inspection Date 11/14/2025
Program PR0302385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MANUEL, ARCELY	Inspection Time 13:45 - 14:50

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 screen door left open.

[Corrective Action] Keep screen door closed to prevent entry of pest.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs, fish, meat	2 door upright cooler	45.00 Fahrenheit	next to single door upright
rice	rice cooker	161.00 Fahrenheit	
ambient air	single door upright display cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ground beef	steam table - right	163.00 Fahrenheit	
halo halo beans	2 door upright display cooler	44.00 Fahrenheit	
meat	2 door upright cooler	41.00 Fahrenheit	
goat	steam table - left	152.00 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 **11/28/2025**. 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: Benjamin Deocampo
person in charge
Signed On: November 14, 2025