

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 FA0213396 - SUNNYVALE SAIGON SEAFOOD HARBOR RES	Site Address 1135 N LAWRENCE EX, SUNNYVALE, CA 94089	Inspection Date 12/16/2025
Program PR0303996 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUNNYVALE SAIGON SEAF	Inspection Time 10:30 - 11:15
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/12/2025

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

Compliance of this violation has been verified on: 12/16/2025

Cited On: 12/16/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed employee drop 2-3 pieces of raw shrimp on the wet floor, then proceeded to pick up the shrimp, rinsed it under under running water and attempted to put into the large mixer for further processing. Inspector instructed employee to throw away the shrimp in the garbage prior to putting it into the mixer.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Do not use food that has been contaminated by the floor.

Cited On: 12/12/2025

K14 - 8 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

Compliance of this violation has been verified on: 12/16/2025

Minor Violations

Cited On: 12/16/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand sink located next to 2 compartment sink, across from main cook line is leaking when the water is turned on. Repair the hand sink immediately.

Measured Observations

N/A

Overall Comments:

- Stem probe thermometers and thermometers for unit provided
- floors have been cleaned in walk in's
- food stored off of floor
- bulk ingredient bins are labeled
- meat/seafood stored on bottom rack
- grease filters will be cleaned this Thursday
- sanitizer wiping cloth buckets provided
- flat rice noodles (delivered daily) were held inside the prep unit

Continue to correct remaining violations from inspection report 12/12/25

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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 **12/30/2025**. 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: tony li

Signed On: December 16, 2025