

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 FA0306863 - A-LUU MART		Site Address 1123 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 09/17/2025	
Program PR0450270 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name HSINLIXIANG INC		Inspection Time 13:20 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By NATALLY PANG		FSC Exempt	

Placard Color & Score GREEN 88

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		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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0306863 - A-LUU MART	Site Address 1123 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 09/17/2025
Program PR0450270 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name HSINLIXIANG INC	Inspection Time 13:20 - 14:45
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: MAJOR:

The following PHFs were observed on the floor at room temperature:

- Eggs at 57F
- Salted duck eggs at 61F
- Preserved duck eggs at 56F.

Per operator eggs were delivered in the last week.

MINOR:

Frozen fruit observed at room temperature measured to be

- Durian at 34F
- Longan a 25F

Per operator both items were delivered earlier today and will be picked up by customer by the case today.

[CA] Keep PHFs at 41F and below for cold holding. Keep PHFs under active refrigeration if intended to hold without any active prep.

[COS] All eggs were VC&D. See VC&D report.

Frozen fruit was placed into cooler.

Minor Violations

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

Inspector Observations: Boxes of produce and food observed on the floor. [CA] Keep boxes and food at least 6" off of the ground to protect food from cross contamination and to clean floors more easily.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some prepackaged meats in freezer missing labeling.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	janitorial sink	120.00 Fahrenheit	
Chicken	Horizontal freezer	12.00 Fahrenheit	
Durian	On floor	35.00 Fahrenheit	
Salted duck eggs	On floor	61.00 Fahrenheit	
Eggs	On floor	57.00 Fahrenheit	
Warm water	hand wash sink	100.00 Fahrenheit	
Sliced beef	Upright freezer	9.00 Fahrenheit	
Longan	On floor	28.00 Fahrenheit	
perserved eggs	On floor	56.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0306863 - A-LUU MART	Site Address 1123 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 09/17/2025
Program PR0450270 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name HSINLIXIANG INC	Inspection Time 13:20 - 14:45

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 **10/1/2025**. 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: Natally Pang
Partner

Signed On: September 17, 2025