

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 FA0286035 - DOUGH ZONE DUMPLING HOUSE		Site Address 5130 CHERRY AV 30, SAN JOSE, CA 95118		Inspection Date 01/09/2026		Placard Color & Score YELLOW 63		
Program PR0428876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DOUGH ZONE USA, INC		Inspection Time 12:45 - 13:50			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By CATALINA				FSC Phuoc Nguyen 01/06/2029

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			
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		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		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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: 1. Paper towels were not provided at hand wash sink. [CA] Single use paper towels must be provided at handwash sink at all times during operation. [SA] Second hand wash sink by three compartment sink on the other side of the kitchen may be used temporarily until handwash sink by the preparation sink is repaired/replaced and paper towels are placed.

Follow-up By
01/14/2026

2. Handwash sink in front service area was blocked with coffee pots and cups. A container of clean cups was placed under paper towel dispenser. At the handwash sink next to the three compartment sink, food in the process of preparation and an open container of salt were stored underneath the paper towel dispenser. [CA] Ensure that handwash sink is free and available for use at all times during operation. Ensure that clean equipment/food is not stored under paper towel dispenser to prevent contamination.

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

Inspector Observations: Observed heavy accumulation of pink and black mold like substance inside ice machine in contact with water for ice. [CA] Clean and sanitize ice machine and maintain in good condition. [COS] Ice in machine was discarded and machine was cleaned and sanitized.

Follow-up By
01/14/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water was not provided at handwash sink by the preparation sink. Second handwash sink located on the other side of the kitchen, with obstacles/preparation in the way. Per PIC, the sink is leaking underneath. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. [SA] A bucket has been placed under the drain line to catch liquid so that the sink may be used until it is repaired. Water was turned back on and both hot and cold water are available.

Follow-up By
01/14/2026

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Rice on counter measured 128F. Rice was set up in shallow containers for cooling however, rice was not in active cooling process.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed food preparation in three compartment sink while compartments are filled and ready for warewashing. [CA] Ensure that food preparation is done in the preparation sink only especially if three compartment sink is set up for washing.

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

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Inspector Observations: *Observed a bowl used as a scoop in the bulk rice and sugar containers. Observed the handle of the scoop in the bulk flour container in contact with food. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed light out in ventilation hood. [CA] Repair/replace light.*

Induction cooktop with soup on it is not underneath ventilation hood. [CA] All cooking equipment must be placed under ventilation hood. Provide ventilation over induction cooktop.

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

Inspector Observations: *Observed several unused wiping cloths stored on counters. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *1. Observed soiled/wet mop stored in bucket along with mop water. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Waste water shall be disposed of.*

2. Observed employee hats/belongings stored on shelf with food equipment. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Preparation sink	120.00 Fahrenheit	
Dumpling	Reach in fridge	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Dumpling	Walk in fridge	41.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Dumpling	Cold holding drawer	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Garlic sauce	Cold holding insert	40.00 Fahrenheit	
Warm water	Handwash - by 3 comp sink	100.00 Fahrenheit	
Beef	Cold holding drawer	41.00 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 **1/23/2026**. 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.

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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: Thomas Nguyen
General Manager

Signed On: January 09, 2026