

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 FA0214326 - DING'S KITCHEN		Site Address 876 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94		Inspection Date 05/08/2026		Placard Color & Score GREEN 83		
Program PR0302132 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DING, HUI		Inspection Time 09:35 - 11:05			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By SUNNY DING				FSC Haokun Wang 12/12/2027

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						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		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	X	
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		
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	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed beef pie at the front service area held at room temperature. Per employee, pies were cooked at 9:30 AM. Pies did not have time marking. [corrective action] Cooked food may be held at room temperature for a maximum of 4 hours. Provide a label with production time or discard time. [correction] Employee provided label with production time.

Minor Violations

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

Inspector Observations:

Observed rodent droppings behind storage shelves in the dry storage room. [corrective action] Remove the shelves and thoroughly clean behind. Remove all rodent droppings and sanitize affected areas. Continue to monitor this area for any new rodent droppings. If droppings are found, contact pest control service company immediately.

Note: This facility receives monthly pest control service from Ecolab. Most recent report dated 05/04/2026 was reviewed. The report noted no rodent or cockroach activity.

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

Inspector Observations:

Observed chemicals stored on wall mounted shelf above the food preparation table. [corrective action] Store chemicals in an area that is below and away from food or food preparation areas.

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

Inspector Observations:

Observed opened bags of flour in the noodle making area. [corrective action] Once bags are opened, store bag in a container with tight fitting lid.

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:

Observed food preparation sink drain line with direct connection to sewer. Floor sink is available below the food preparation sink. [corrective action] Re-route the drain line to the floor sink. Ensure to maintain indirect connection with 1 inch air gap above the rim of the floor sink.

Note: Prior to making change, ensure floor sink is functional.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ambient	prep unit	42.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
beef pie	2-door reach-in freezer	7.00 Fahrenheit	
rice porridge	2-door reach-in cooler	35.00 Fahrenheit	
beef & egg over rice (cook temp)	from the wok	170.00 Fahrenheit	
pork bun	2-door reach-in cooler	35.00 Fahrenheit	
wonton	chest freezer	-2.00 Fahrenheit	
hot water	3-compartment sink	124.00 Fahrenheit	
cooked beef (thawing)	2-door reach-in cooler	28.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
cut tomato	prep unit	42.00 Fahrenheit	
soy milk	2-door reach-in cooler (storage room)	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 **5/22/2026**. 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.

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: Sunny Ding
Owner
Signed On: May 08, 2026