

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 FA0213476 - HUNAN HOUSE		Site Address 122 S SUNNYVALE AV, SUNNYVALE, CA 94086		Inspection Date 04/08/2026		Placard Color & Score GREEN 73		
Program PR0302845 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SIZZLING POT KING CORPO		Inspection Time 10:15 - 12:05			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By JAMES				FSC Qi Zhu 01/22/2028

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	X			N
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						S
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	X	
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		
K33	Nonfood contact surfaces clean	X	
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		
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	X	
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: Handwash sink blocked with bowl on top of basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Bowl was removed from handwash sink.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee about to touch RTE veggies after chopping meat products.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels between shifting duties.

[COS] Employee was asked to wash hands before touching produce.

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

Inspector Observations: In all refrigeration units, prep inserts stacked directly on top of each other, not allowing proper air flow.

[CA] Properly store cooling foods in such a way to allow proper air flow.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: 3-door upright unit drain line placed in handwash sink.

[CA] Condensation line from refrigerator shall drain into an approved plumbing system.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Containers of food in several refrigerators have no lids.

[CA] Provide lids to prevent cross-contamination.

2. Bowl of lettuce placed near handwash sink.

[CA] All food shall be separated and protected from cross-contamination.

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

Inspector Observations: Several items in refrigerator and freezer stored directly in grocery bags.

[CA] Use food grade plastic bags to store food.

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

Inspector Observations: Accumulation of food debris on prep units, refrigerator door handles and equipment

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: No test strips were available at time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: accumulation of food debris, grease and grime on floors and walls.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
beef	2-door under counter	40.00 Fahrenheit	
chicken	2-door under counter	40.00 Fahrenheit	
tofu	3-door upright	39.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
noodles	2-door upright	40.00 Fahrenheit	
pork	prep insert	40.00 Fahrenheit	
hot water	3-comp prep sink	120.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
broth	cookline	200.00 Fahrenheit	
bean sprouts	3-door upright	38.00 Fahrenheit	
unshelled raw eggs	3-door upright	39.00 Fahrenheit	
potsticker	3-door upright #2	41.00 Fahrenheit	
beef	prep insert	40.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
rice	rice cooker	180.00 Fahrenheit	

Overall Comments:

Note: Needed to wait for several minutes for doors to open

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 **4/22/2026**. 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: James
Pic
Signed On: April 08, 2026