

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 FA0256143 - NEW HWONGKOK	Site Address 2854 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 08/20/2026
Program PR0374038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NEW HWONGKOK INC	Inspection Time 13:40 - 14:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY YEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/14/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/20/2026

Cited On: 08/14/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/20/2026

Minor Violations

Cited On: 08/20/2026

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: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
08/20/2026

Cited On: 08/20/2026

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

Inspector Observations: Food residue and slime buildup was observed on the floor and the floor sinks located below the front equipment stands and below preparation and wash sinks.

[CA] Conduct thorough and regular cleaning on the floor areas.

Follow-up By
08/20/2026

Measured Observations

Item	Location	Measurement	Comments
Noodle	Steam table	145.00 Fahrenheit	
Shrimp balls	Front hot case	135.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 08/14/2026. The facility was issued a conditional pass for washing dishes without sanitizer and for employees failing to wash hand whenever its needed. During today's follow-up inspection both violations were observed to be corrected. Most of the minor violations cited during the time of the routine inspection are also corrected.

Therefore, the facility is issued a green placard.

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 **9/3/2026**. 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: Jenny Yen
Manager

Signed On: August 20, 2026