

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 FA0250950 - SO GONG DONG TOFU HOUSE		Site Address 3450 EL CAMINO REAL AV 105, SANTA CLARA, CA 95050		Inspection Date 06/29/2026		Placard Color & Score YELLOW 60		
Program PR0364202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HWANG, HANNA		Inspection Time 13:00 - 14:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By BENJAMIN HWANG				FSC Benjamin Hwang 04/04/2030

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					
K08	Time as a public health control; procedures & records		X					N
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					N
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	X	
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		
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		
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		

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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: Measured meat stored at ambient temperatures at 68F. Per employee, beef was relocated to ambient temperatures for thawing less than 30 minutes prior to temperature measurement. Observed no active preparation at time of inspection. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Specialist directed employee to begin diligent preparation for meat. The meat was then returned to refrigeration unit to facilitate rapid cooling.

Follow-up By
07/06/2026

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

Inspector Observations: Measured cooked beef, pork, and fish cake from 98-108F. Per employee, foods were cooked 2 hours prior to temperature measurement and are kept on time control. No TPHC procedures are available for review at time of inspection. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC added time markings to foods at the time of inspection. Completed new TPHC documentation for BBQ for bibimbap, japchae, and fishcake during inspection.

Follow-up By
07/06/2026

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, 14125(b), 114141

Inspector Observations: Observed employees actively washing dishes in the preparation sink without the use of sanitizer solution. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist directed employees to set up the 3-compartment sink with chlorine sanitizer solution at the time of inspection.

Follow-up By
07/06/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employees lack food handler cards for review. [CA] Food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

Inspector Observations: Observed employees washing hands in the 3-compartment and the preparation sink. [CA] Handwashing shall occur in a designated handwashing sink.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Observed the only handwash station in the kitchen was partially filled with bowls and not readily available for use. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] Specialist directed employee to relocate bowls at the time of inspection.

2) Observed lack of a splashguard between the handwash sink and the drainboard of the 3-compartment and preparation sinks. [CA]

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

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

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Inspector Observations: *Observed several old rodent droppings underneath the shelving in the front service area. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

Follow-up By
07/06/2026

Per PIC, facility receives monthly pest control services. No reports available for review at the time of inspection.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed meat thawing at ambient temperatures on food preparation rack. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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

Inspector Observations: *Observed working utensils stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
japchae	warmer	135.00 Fahrenheit	
rice	hot holding	146.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
beansprouts	2-door upright cooler (side)	41.00 Fahrenheit	
beansprouts	2-door preparation unit (front)	41.00 Fahrenheit	
tofu soup	cook line	185.00 Fahrenheit	Final cooking temperature.
seafood	3-door upright cooler	41.00 Fahrenheit	
beef	preparation rack	68.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked beef and pork	preparation counter	98.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
beef	2-door upright cooler	40.00 Fahrenheit	
fish cake	warmer	108.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

NOTE: Facility utilizes TPHC for: BBQ for bibimbap, japchae, and fish cake.

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 **7/13/2026**. 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: Benjamin Hwang
Manager

Signed On: June 29, 2026