

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 FA0256371 - NEW HWONG KOK BAKERY		Site Address 1705 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/19/2026		Placard Color & Score GREEN 77		
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW HWONG KOK INC		Inspection Time 10:30 - 11:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DENG/SU				FSC Not Available

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							S
K03	No discharge from eyes, nose, mouth	X						S
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		X			N
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	
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Dim sum and pork bun at the steamers were measured at 109 and 123 degrees Fahrenheit. Per employee, they were cooked at 9:30 AM.

[Corrective Action] Maintain hot foods above 135 degrees Fahrenheit.

[Suitable Alternative] Discard remaining at 1:30 PM.

2. Egg tart cake on the warmer at the service area was measured at 73 degrees Fahrenheit. Per operator, it was baked at 8:30 AM.

[Corrective Action] Maintain hot food above 135 degrees Fahrenheit.

[Suitable Alternative] Discard remaining by 12:30 PM.

3. Raw shell eggs were observed left out at room temperature. Per operator. it was taken out from refrigeration at 9:00 AM.

[Corrective Action] Maintain cold foods below 41 degrees Fahrenheit.

[Suitable Alternative] Raw shell eggs were returned to refrigeration.

Minor Violations

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

Inspector Observations:

1. Facility lack manager Food Safety Certificate.

[Corrective Action] Obtain manager Food Safety Certificate as soon as possible.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. One of the employees lack the Food Handler's Card.

[Corrective Action] Obtain the Food Handler's Card as soon as possible.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:

Observed employee without any hair restraints.

[Corrective Action] Ensure hair restraints are worn, hair tied up, or wear a hat.

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

Inspector Observations:

Heavy grime and old food accumulation on the side of the ice machine, shelving at the service area, in the rubber seals in most refrigerators, on the side of the cooking equipments, on the sides of the large dough mixer, on the food containers in the kitchen, on the sides of the refrigerators, on the wire racks and at the food display area.

[Corrective Action] Maintain facility clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Rubber seals/gaskets are damaged on the 2 door undercounter cooler, 2 door upright cooler by the back door and the two 2 door upright display coolers by the front door.

[Corrective Action] Repair or replace the rubber seals/gaskets.

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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 utensils stored in room temperature water at the service area.

[Corrective Action] Store utensils in water above 135 degrees Fahrenheit.

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:

Ice machine has not been used in a few years.

[Corrective action] Remove the ice machine from the premise.

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

Inspector Observations:

Broken floor tiles throughout kitchen. Dirty water collecting in areas of missing floor tiles under the cookline. Old food debris accumulating in floor grouts.

[Corrective Action] Maintain floors in good condition and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ground pork	2 door upright cooler	39.00 Fahrenheit	by back door
pork bun	2 door upright display cooler	35.00 Fahrenheit	left - by front door
egg tart cake	warming tray	73.00 Fahrenheit	not turned on
milk	2 door upright display cooler	36.00 Fahrenheit	by restroom
pork buns	steamer	123.00 Fahrenheit	
pork bun	single door upright display cooler	41.00 Fahrenheit	
dim sum	steamer	109.00 Fahrenheit	
raw shell eggs	2 door upright display cooler	41.00 Fahrenheit	right - by front door
hot water	handwash sink	110.00 Fahrenheit	
ambient air	2 door undercounter cooler	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Jasmine L.

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 **9/2/2026**. 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

Deng

Received By: Deng
employee
Signed On: August 19, 2026