

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 FA0209119 - SOONG SOONG INC		Site Address 3680 STEVENS CREEK BL C, SAN JOSE, CA 95117		Inspection Date 10/31/2024		Placard Color & Score GREEN 91		
Program PR0302194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOONG SOONG INC		Inspection Time 11:40 - 13:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By LILY YOUNG				FSC LILY YANG 7/3/2029

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						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: One dead cockroaches behind the freezer near walk in cooler.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[SA] Keep working with the pest control service to eliminate cockroach infestation and close all the openings and gaps in the wall.

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

Inspector Observations: Bulk containers lack common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Dust debris on the exhaust fan vent in the restroom.

[CA] Clean dust debris for proper ventilation.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Dry wiping cloth in use.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). A dry wiping cloth is for single use only.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN COOLER	40.00 Fahrenheit	
NODDLES	REFRIGERATION	40.00 Fahrenheit	
CORN	FREEZER 1	15.00 Fahrenheit	
TOFU	ICE BATH	38.00 Fahrenheit	
STMED RICE	HOT HOLDING	165.00 Fahrenheit	
GRILLED GARLIC	FOOD PREP TABLE	40.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	38.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	
OYSTER	FREEZER	10.00 Fahrenheit	
CHICKEN	COOLING REFRIGETAIION	50.00 Fahrenheit	1 HOUR
DUCK	COLD HOLDING	40.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
PORK	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
DUMPLING	FREEZER 2	20.00 Fahrenheit	
SWEET & SOUR SOUP	HOT HOLDING	160.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	38.00 Fahrenheit	
SOY MILK	WALK IN COOLER	38.00 Fahrenheit	
BEEF	FOOD PREP TABLE	38.00 Fahrenheit	
HOT WATER	HANDWASHI NG RESTROOM	100.00 Fahrenheit	

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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 **11/14/2024**. 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: LILY YOUNG

Signed On: October 31, 2024