

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 FA0255935 - KIM'S TASTY BITES		Site Address 1855 HILLSDALE AV 12, SAN JOSE, CA 95124		Inspection Date 08/19/2025	
Program PR0373741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIM DIEU DUONG		Inspection Time 13:40 - 15:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By KIM (O)	FSC Kim Duong 11/11/30		

Placard Color & Score
YELLOW
72

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		
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	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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255935 - KIM'S TASTY BITES	Site Address 1855 HILLSDALE AV 12, SAN JOSE, CA 95124	Inspection Date 08/19/2025
Program PR0373741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIM DIEU DUONG	Inspection Time 13:40 - 15:00
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: Found ONLY hand wash station blocked by bags of food and observed a plastic bag covering faucet. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate bags of food items and plastic wrap.

Follow-up By
08/25/2025

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

Inspector Observations: Major:

1. Measured bag of sliced ham holding at 59F in 1 door cold top.
2. Measured sausage/hot dogs holding between 123F - 124F in warmer unit.

Per operator, PHFs placed in unit for less than 4 hours.

[CA] Maintain all hot PHFs held at or above 135F and cold held PHFs at or below 41F. [COS] Operator directed to relocate PHFs to bottom of refrigeration unit and reheat sausage/hot to 165F.

Minor: Measured the following PHFs holding between 45F - 46F in 1 door cold top/reach in: raw bacon, sliced cheese and hot dogs for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Follow-up By
08/25/2025

Minor Violations

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

Inspector Observations: Found a container of cooked chicken cooling in 1 door reach in with lid fully covering unit. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Found several flies near warewash/hand wash station and in back area near mop sink. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Found frozen rice in the process of thawing in the warmer unit where hot dogs are stored. [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. [COS] Operator directed to relocate PHFs to refrigeration unit for thawing.

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

- Inspector Observations: 1. Found container of food stored on the floor near entrance door. [CA] Food shall be stored a minimum of 6 inches off floor.**
- 2. Found open bulk bag of rice open in back storage room. [CA] Once bulk bag is open, store all food content in sealed containers to prevent from potential contamination.**

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: 1. Found clutter in back storage area near mop sink. [CA] Re-organize area, remove any unnecessary items to prevent potential harborage of vermin/pest.**
- 2. Found a foul odor coming from below warewash sink, observed some liquid on floor. [CA] Eliminate odor and clean and sanitize area.**
- 3. Found exterior screen door missing door knob. OBServed a gap where door handle is supposed to be. [CA] Provide missing door handle to prevent accidental harborage of pest/vermin.**

OFFICIAL INSPECTION REPORT

Facility FA0255935 - KIM'S TASTY BITES	Site Address 1855 HILLSDALE AV 12, SAN JOSE, CA 95124	Inspection Date 08/19/2025
Program PR0373741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIM DIEU DUONG	Inspection Time 13:40 - 15:00

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	1 door reach in	81.00 Fahrenheit	process of cooling
sliced cheese	1 door cold top	46.00 Fahrenheit	
warm water	handsink (RR)	100.00 Fahrenheit	inside of home depot.
raw bacon	1 door reach in	46.00 Fahrenheit	
hot water	warewash/mop sink	120.00 Fahrenheit	
sausage/hot dog	warmer	123.00 Fahrenheit	between 123F - 124F for less than 4 hours. COS- directed to reheat PHFs to 165F
sliced watermelon	1 door upright	41.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
vegetables	3 door reach in	41.00 Fahrenheit	
meat	1 door upright freezer	-7.40 Fahrenheit	
beverage	under ice (cooler)	36.00 Fahrenheit	
sliced ham	1 door cold top	59.00 Fahrenheit	for less than 4 hours. COS- directed to relocate PHFs
hot dog	1 door reach in	45.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **9/2/2025**. 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: Kim Duong
Owner

Signed On: August 19, 2025