

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 FA0267654 - KUNJIP TOFU		Site Address 1962 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94		Inspection Date 09/05/2025		Placard Color & Score YELLOW 72		
Program PR0415600 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PARKS FOOD INC		Inspection Time 12:00 - 14:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By TAE KIM				FSC Taewan Kim 04/25/2029

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		X			
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		X			N
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		
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	X	
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		X
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: *Observed multiple potentially hazardous foods above 41F and or below 135F at room temperature (see food item list), TPHC procedures not observed.*

Follow-up By
09/10/2025

[CA]: *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA]:

A 4 hour time limit was applied to each food item not being used in active food prep and is to be discarded at the 4 hour mark after it was removed from temperature control.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *1. Facility is using ROP on multiple food items:*

Follow-up By
09/10/2025

- precooked beef

- frozen fish

- raw beef

- raw octopus

Per PIC, food items are in ROP for longer than 48 hour and have State HACCP approval. PIC was unable to provide an approved State HACCP letter until end of inspection and only provided the CDPH variance approval letter which does not include details of the variance such food item list approved and time allowed for ROP. State letter mentions this approval letter shall be accompanied by "all the documents listed". PIC is unable to provide remaining documentation and thus shall comply with CRFC requirements.

[CA]: *Completed documentation for approved HACCP Plan shall be available for review at all times.*

[SA] *Food items in ROP for longer than 48 hours were impounded during inspection (see impound).*

PIC time and date marked frozen black cod (vacuum packaged today in frozen state, 09/05/2025) during inspection.

PIC is to provide the remaining missing documents for review by this Dept. Facility shall not remove impound notice or use food items impounded.

Facility is to follow the requirements listed in CRFC until variance letter and approved documents are reviewed and approved by this Dept.

Each food item using ROP shall follow:

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(1) The food is labeled with the production time and date.

(2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.

(3) The food is removed from its package in the food facility within 48 hours after packaging.

2. Thawed raw fish was vacuum packaged more than 48 hours prior to inspection and HACCP Plan was not available at the time of measurement.

[CA]: Maintain HACCP Plan documentations available upon review at all times.

[COS]: Raw fish was voluntarily discarded.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Food items such as banchans (side dishes) and raw seafood pancakes are time marked but written procedures are not available for review. Manager stated food items are discarded 4 hours after it's removed from temperature control.

Follow-up By
09/10/2025

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.

Written procedures shall be maintained on site and available for review.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Menu lacks disclosure statement for raw and/or undercooked beef.

Note: reminder statement observed.

[CA]: Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.

(1) Disclosure: clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk (*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients.

(2) Reminder: clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed staff ware washing at 3 comp food prep sink in front of cook line. Upon arrival manager stated 3 comp sink is for food prep only and facility has another 3 comp sink for ware washing only located near the dish machine.

Specialist observed on plans, sink in front of cook-line is for food prep only.

[CA] Use food prep sink for food washing/rinsing only and for no other use such as ware washing; ware washing is to be conducted at 3 comp sink near dish machine.

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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 multiple food scoops in container with stagnant water stored near cook-line at ambient temperature, water temperature measured at 91F.

[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.

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: Observed personal beverages with no lids at food prep areas.

No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in food preparation areas.

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

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Measured Observations

Item	Location	Measurement	Comments
bagged rice	kitchen shelf above prep table	92.00 Fahrenheit	per staff, rice was made about 1 hour before inspection.
Ban chan Bok Choy	counter	69.00 Fahrenheit	
tofu	prep table	38.00 Fahrenheit	
shrimp pancake	upright hot holding unit	148.00 Fahrenheit	rice - 140F
imitation crab	top well	35.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
seafood pancake	upright hot holding unit	109.00 Fahrenheit	per staff, cooked about half hour before inspection; applied 4 hour time limit, to be discarded at 2:30 PM.
water	scoop container	91.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
ox tail	prep table	41.00 Fahrenheit	
Ban chan mushroom	counter	69.00 Fahrenheit	
miso soup	warmer	168.00 Fahrenheit	
VP raw fish	prep table	40.00 Fahrenheit	VP in facility, with date 8/31 only.
VP cooked beef	walk-in cooler	41.00 Fahrenheit	
VP raw beef	bottom left drawer under cook-line	46.00 Fahrenheit	per staff removed from refrigeration about 1 hour before; ambient temperature unit is 39F.
raw shrimp	prep table	36.00 Fahrenheit	
Wagyu tofu soup	pot	184.00 Fahrenheit	
raw squid	prep table	40.00 Fahrenheit	
Ban chan pumpkin	top well	33.00 Fahrenheit	
tofu	counter	51.00 Fahrenheit	per staff removed from refrigerator about half hour before inspection; no active food prep observed; 4 hour time limit applied
Ban chan tofu	counter	69.00 Fahrenheit	
seafood pancake	cooked	172.00 Fahrenheit	
cooked rice beverage - chikye	1 door reach in	33.00 Fahrenheit	
tuna	prep table	38.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
ban chan tofu	prep table	36.00 Fahrenheit	
wrapped rice balls	front service area - room temperature	79.00 Fahrenheit	
Ban chan potato	counter	69.00 Fahrenheit	
VP precooked beef	counter	49.00 Fahrenheit	per manager, vacuum packaged the day before (no date/time observed); per staff removed from refrigeration about 30 minutes.
cooked beef	hot holding	152.00 Fahrenheit	
shrimp tempura	fryer basket	175.00 Fahrenheit	
cooked octopus	hot holding	150.00 Fahrenheit	
VP precooked beef	drawer under cook-line	56.00 Fahrenheit	per staff removed from refrigeration about 1 hour before; ambient temperature unit is 39F.
seafood pancake	prep table	42.00 Fahrenheit	
tofu	counter	64.00 Fahrenheit	per staff approx. 45 min, not actively prepping
sollong tang soup	final reheat temp - pot	187.00 Fahrenheit	
Crab	prep table	43.00 Fahrenheit	
VP precooked beef	right side drawer under cook-line	43.00 Fahrenheit	per staff removed from refrigeration about 1 hour before; ambient temperature unit is 39F.

Overall Comments:

Joint inspection with Jennie Penaloza.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. *****

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. *****

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Specialist discussed proper glove use and proper hand washing procedures with PIC and staff. Spanish translation provided during this inspection.

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 **9/19/2025**. 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: Tae Kim
Manager
Signed On: September 05, 2025