

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 FA0250505 - MR HONG'S CHINESE FAST FOOD | | Site Address 1210 1ST ST, GILROY, CA 95020 | | Inspection Date 02/17/2026 | |
| Program PR0360801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name MR HONG'S CHINESE FAST I | | Inspection Time 16:10 - 17:45 |
| Inspected By GUILLERMO VAZQUEZ | Inspection Type ROUTINE INSPECTION | | Consent By JEYMI G. | FSC Christy La 11/27/28 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 89 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | | | | | S |
| K07 Proper hot and cold holding temperatures | 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 | | | | | | S |
| 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 | | |
| 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 | | |
| 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 | | X |
| K49 Permits available | | |
| K58 Placard properly displayed/posted | | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Consumer advisory is missing in the front of the facility at the time of inspection.
[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

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: Unable to provided test strips for new chlorine dish washer at the time of inspection.
[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Personal jacket of employee noted on the dry storage rack at the time of inspection.
[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Food debris noted behind the cook line at the time of inspection.
[CA] Walls and/or floors in food preparation area shall be kept clean.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed two new pieces of equipment without approval from this department. The following pieces of equipment were added (New chlorine dish washer and grab/go refrigeration next to cashier station.
[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans into the department for the new pieces of equipment within 3-weeks (3/6/26).
Failure to comply may result in enforcement action.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|----------------------|---------------------------|--------------------|----------------------------|
| Cooked chicken | Cook line | 189.00 Fahrenheit | Final cook temperature. |
| Shelled eggs | Reach in #2 | 39.00 Fahrenheit | |
| Imitation crab | Prep table #2 | 39.00 Fahrenheit | |
| Hot water | 3-Compartment/mop sinks | 120.00 Fahrenheit | |
| Sanitizer (Quats) | 3-Compartment | 200.00 PPM | |
| Milk | Reach in #2 | 40.00 Fahrenheit | |
| Raw shrimp | Prep table | 41.00 Fahrenheit | |
| Soup | Hot holding (steam table) | 144.00 Fahrenheit | |
| Sanitizer (Quats) | Sanitizer bucket | 200.00 PPM | |
| Salmon | Prep table #2 | 39.00 Fahrenheit | |
| Sushi roll | Grab and go refrigeration | 39.00 Fahrenheit | |
| Cooked steak | Prep table | 39.00 Fahrenheit | |
| Noodles | Reach in #2 | 39.00 Fahrenheit | |
| Deep fried chicken | Reach in | 63.00 Fahrenheit | Cooling for about 2-hours. |
| Warm water | Hand wash/restroom | 100.00 Fahrenheit | |
| Rice | Rice warmer | 154.00 Fahrenheit | |
| Ambient | Reach in freezer | 5.00 Fahrenheit | |
| Sanitizer (Chlorine) | Dish washer | 50.00 PPM | |
| Orange chicken | Hot holding (steam table) | 148.00 Fahrenheit | |
| Raw chicken | Reach in | 40.00 Fahrenheit | |

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 **3/3/2026**. 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



Received By: Dyaln L.
PIC

Signed On: February 17, 2026