

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 FA0259132 - KONG TOFU & BBQ		Site Address 19626 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/15/2026
Program PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KIM, JOO-DONG	Inspection Time 12:05 - 12:45
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By YU JIN	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed cockroach activity documented in the following areas:

- Observed two live and three dead cockroaches in a sticky trap maintained on the floor underneath storage racks at the entrance to the dry storage room. In the same area, observed a singular dead cockroach in another sticky trap
- In the left-side electrical box at the entrance to the kitchen, observed a singular live nymph cockroach
- Observed accumulation of cockroach droppings on and around the ceiling vent in the dry storage room and the ceiling vents throughout the main kitchen area

Per the PIC, facility has been vacant for the last three weeks.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The people in charge during inspection, Yu Jin and Tim, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand wash sink at the cook-line lacked soap in wall-mounted dispenser.

*Note: Properly stocked, available hand sink was located nearby

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed large amounts of white, fuzzy, mold-like growth in an insert of food maintained in the prep cooler at the front service area. Per staff, the old owner shut off the refrigeration 3 weeks prior, and the food had been maintained in the unit since. Staff stated that they did not plan to serve any of the old food, and will all be discarded prior to opening.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Container of food with mold-like growth was discarded.

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K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while not in use. Observed no bottle of chlorine sanitizer connected to the feed-line for the machine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Prep sink is incapable of dispensing hot water.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

Observed encrusted food debris on the sides and underneath cooking equipment throughout the cook-line. Observed food staining on prep tables and shelving throughout the facility.

[CA] Nonfood contact surfaces shall be maintained clean to prevent the attraction of vermin.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

All refrigeration units lack internal thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed leaking plumbing at multiple sinks.

[CA] Repair plumbing to prevent the attraction of vermin.

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

Inspector Observations:

Observed cracks, crevices, and holes throughout the walls and ceilings of facility. Observed crevices at the join underneath wall-mounted shelving and walls.

[CA] Ensure all cracks, crevices, holes, and structural deficiencies are repaired to prevent the harborage of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added an ice machine. Observed drain line for the ice machine extending into the basin of the hand sink at the front service area.

[CA] Submit plans for the addition of new equipment to DEH Plan Check at dehplanchek@deh.sccgov.org

***Note: PIC inquired regarding the addition of new equipment. Informed PIC of plan check requirements**

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
ambient	prep cooler - front service	41.00 Fahrenheit	
ambient	prep cooler - side cook-line	41.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
ambient	two-door upright freezer - back kitchen	0.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
ambient	prep cooler - across cook-line	41.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
ambient	two-door upright freezer - kitchen entrance	0.00 Fahrenheit	

Overall Comments:

On-site to conduct change of ownership inspection SR0886339.

Due to evidence of live and dead cockroach activity, permit will not be issued for new change of ownership.

Facility is hereby closed owing to evidence of a cockroach activity.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector***
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector***

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$664 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/29/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Timothy Lee
PIC
Signed On: September 15, 2026