

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 FA0202293 - KOONG'S RESTAURANT		Site Address 103 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 09/17/2025	
Program PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MINK & KEITH INC		Inspection Time 11:20 - 12:30
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By PEARL	FSC Ming Ju Yu 01/29/2027	

Placard Color & Score
GREEN
81

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						S
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						
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		X			N
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Unable to verify source of the chicken breast stored in the 2 door upright freezer. The most recent receipt only shows chicken wings. No other receipts were stored in the facility. Per PIC, the chicken breast is purchased from SJ Distributer, processed here at the facility, bagged then placed into the freezer.

[Corrective Action] Ensure foods are purchased from an approved source.

[Suitable Alternative] The chicken breast will be impounded and remain in the freezer and not used until source is verified.

Follow-up By
09/18/2025

Minor Violations

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 in the dishwasher was measured at 25 ppm.

[Corrective Action] Maintain chlorine sanitizer at 50 ppm.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:

Observed employee exiting the restroom while wearing the food apron.

[Corrective Action] Ensure food apron is removed prior to using the restroom.

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

Inspector Observations:

Grime accumulation on the door handles and jams of the refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

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 fried foods stored directly in plastic shopping bags in the single door upright cooler next to the dishwasher.

[Corrective Action] Discontinue storing foods directly in plastic shopping bags. These are normally not food grade.

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 the back door left wide open.

[Corrective Action] Ensure back door is remained closed when not actively going in or out. Install a screen door if back door is normally left open.

Performance-Based Inspection Questions

Needs Improvement - Food obtained from approved source.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tofu, raw shell eggs	2 door upright cooler	37.00 Fahrenheit	
chlorine sanitizer	dishwasher	25.00 PPM	
hot water	2 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken wings	single door upright cooler	38.00 Fahrenheit	next to dishwasher
pork	2 door prep cooler	36.00 Fahrenheit	
kim chee	2 sliding door upright cooler	41.00 Fahrenheit	
pork	single door upright cooler	39.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted in conjunction with a complaint investigation.

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 **10/1/2025**. 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: Peal
Person in charge

Signed On: September 17, 2025