

**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**

<b>Facility</b> FA0212162 - CHUNG DAM RESTAURANT		<b>Site Address</b> 3180 EL CAMINO REAL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 04/02/2026
<b>Program</b> PR0300392 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> MHS SUPPLY CORP	<b>Inspection Time</b> 12:00 - 12:50
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JOHN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/01/2026

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

**Compliance of this violation has been verified on: 04/02/2026**

Cited On: 04/02/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: In the walk-in cooler, measured beef bone stored in a large, deep, fully covered container from 46-51F. Per employee, beef bone was cooked over night. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Improperly cooled foods were voluntarily condemned and discarded during inspection.**

Cited On: 04/01/2026

K14 - 8 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

**Compliance of this violation has been verified on: 04/02/2026**

Cited On: 04/01/2026

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

**Compliance of this violation has been verified on: 04/02/2026**

**Minor Violations**

Cited On: 04/02/2026

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: 1) Observed working utensils and rice paddles stored in standing water. [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.**

**2) Observed knives stored in the crevice between preparation table and preparation unit. [CA] Equipment and utensils shall be stored in a safe and sanitary condition.**

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## Measured Observations

Item	Location	Measurement	Comments
beansprouts	walk-in cooler	58.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
raw beef	walk-in cooler	40.00 Fahrenheit	
beef bone	walk-in cooler	46.00 Fahrenheit	46-51F
eggs	2-door preparation unit (center)	41.00 Fahrenheit	
tofu	2-door preparation unit (center)	41.00 Fahrenheit	
vegetable pancake	preparation rack	68.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes prior.
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
macaroni salad	2-door preparation unit (front)	41.00 Fahrenheit	

## Overall Comments:

*On-site to conduct a follow-up to the previous routine inspection (dated 4/1/2026).*

*The following major violations have been corrected:*

*- K07: Improper holding temperatures.*

*--- Verified that facility has repaired the walk-in cooler. Measured the ambient temperature of the walk-in cooler below 41F.*

*--- Observed all other foods are properly stored within refrigeration units. See measured observations.*

*- K14: Food contact surfaces unclean and unsanitized. Measured the chlorine concentration in the mechanical dishwasher at 50 ppm.*

*- K23: Evidence of vermin. Facility has received treatment for cockroaches and rodents as of 4/2/2026. No evidence of activity observed during inspection. Verified that sticky traps are empty at the time of inspection. Facility will continue to receive weekly pest control services from Terminix.*

*The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

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 **4/16/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** John Lee  
Manager

**Signed On:** April 02, 2026