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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



FACOMOSE KUNG CU DIGE	Site Address	Site Address 2725 EL CAMINO REAL 106, SANTA CLARA, CA 950			Inspection Date 03/11/2024			Placard (Color & Sco	ore	
FA0240258 - KUNG SIL RICE BAKERY Program		2725 EL CAMINO	Owner Na		JA 950		on Time	-11	GR	EE	N
	OOD SVC OP 0-5 EMPLOYEES F		KS RICE	E CAKE INC		09:15	5 - 10:45			_	
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ERIC CHOI		FSC ERIC CH 5/17/24	HOI			╝┖		33	
RISK FACTORS AND I	NTERVENTIONS				IN		UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of know	ledge; food safety certification				Х						
	e; reporting/restriction/exclusion				Х						S
K03 No discharge from eye	<u> </u>								Х		
K04 Proper eating, tasting,									Х		
	washed; gloves used properly								X		
	acilities supplied, accessible				Х				, ,		S
K07 Proper hot and cold ho					X						S
· ·	control; procedures & records				, ,					X	<u> </u>
K09 Proper cooling method									Х		
K10 Proper cooking time &									X		
K11 Proper reheating proce									X		
K12 Returned and reservice	<u> </u>				Х				,		
K13 Food in good condition					X						
K14 Food contact surfaces									Х		S
K15 Food obtained from ap	<u> </u>				Х						
-	stock tags, condition, display									Х	_
K17 Compliance with Gulf C										X	
K18 Compliance with variar										X	_
<u>'</u>	raw or undercooked foods									X	
	acilities/schools: prohibited foods	s not boing offered								X	
K21 Hot and cold water ava	<u> </u>	s not being onered			Х					^	
					X						
K22 Sewage and wastewate					^		X				
No rodents, insects, bir							^				_
GOOD RETAIL PRACT										OUT	cos
K24 Person in charge prese											
Proper personal cleanliness and hair restraints											
	Approved thawing methods used; frozen food										
	Food separated and protected						Х				
K28 Fruits and vegetables v											
	Toxic substances properly identified, stored, used										
K30 Food storage: food stor											
Consumer self service does prevent contamination											
32 Food properly labeled and honestly presented						Х					
K33 Nonfood contact surfac											
34 Warewash facilities: installed/maintained; test strips											
Equipment, utensils: Approved, in good repair, adequate capacity Geographics Equipment, utensils, linens: Proper storage and use						Х	_				
	ens: Proper storage and use										
K37 Vending machines	10. 1 . 1 .										_
-	K38 Adequate ventilation/lighting; designated areas, use							Х			
Thermometers provided, accurate											
K40 Wiping cloths: properly		1.5									
	stalled, in good repair; proper ba										
	erly disposed; facilities maintain										
	constructed, supplied, cleaned									X	
K44 Premises clean, in goo	d repair; Personal/chemical stor	rage; Adequate verm	in-proofing							Х	Х
K45 Floor, walls, ceilings: bu										Х	

R202 DAAOX0AWH Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0240258 - KUNG SIL RICE BAKERY	Site Address 2725 EL CAMINO REAL 106, SANTA CLARA, CA 95051	Inspection Date 03/11/2024		
Program PR0340311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2		Inspection Time 09:15 - 10:45		
K48 Plan review				
K49 Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND A FEW FRUIT FLIES IN THE BACK BY THE WATER HEATER. [CA] ENSURE THE FACILITY DOES NOT HAVE ANY FRUIT FLIES.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND TRASH BAGS BEING USED TO STORE THE RICE BALLS IN THE REACH DOWN FREEZER. [CA] ENSURE TO USE FOOD GRADE BAGS.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THESE ITEMS MORE OFTEN.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180. 114182

Inspector Observations: FOUND THE 3 DOOR REACH IN FREEZER WITH A LEAK ON THE INSIDE. [CA] REPAIR THE LEAK.

THE FOOD PREPARATION SINK HAS A LEAK ON THE BOTTOM OF THE COMPARTMENT. [CA] REPAIR/REPLACE THE SINK.

THE WATER HEATER HAS A LEAK ON THE BOTTOM OF THE TANK. [CA] REPAIR/REPLACE THE TANK.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: THE LIGHT BULBS AT THE HOOD ARE NOT WORKING. [CA] ENSURE THE LIGHTS ARE IN GOOD WORKING ORDER.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

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, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY. COS

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

Inspector Observations: FOUND THE FLOORS IN THE BACK WITH GRIME AND GREASE. [CA] CLEAN THE FLOORS MORE OFTEN.

THE WALL BY THE HOOD IS NOT SMOOTH AND EASILY CLEANABLE AS IT HAS DRY FOAM PROTRUDING. [CA] PROVIDE A SMOOTH AND EASILY CLEANABLE SURFACE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date	
FA0240258 - KUNG SIL RICE BAKERY	2725 EL CAMINO REAL 106, SANTA CLARA, CA 95051		03/11/2024
Program	C	Owner Name	Inspection Time
PR0340311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	- FP10	KS RICE CAKE INC	09:15 - 10:45

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
BROWN RICE	REACH IN FREEZER	28.00 Fahrenheit	
RICE BALLS	REACH DOWN FREEZER	5.00 Fahrenheit	
POTATOES	REACH IN FREEZER	3.00 Fahrenheit	
RICE CAKE	3 DOOR REACH IN	41.00 Fahrenheit	
	REFRIGERATOR		
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	FOOD PREPARATION SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
KABOCHA	RECH IN FREEZER	30.00 Fahrenheit	
RED BEANS	WALK IN COOLER	32.00 Fahrenheit	
GRAINS	REACH IN FREEZER	1.00 Fahrenheit	
RED BEANS	REACH IN FREEZER	3.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: KUNG SIL RICE BAKERY

NEW OWNER: RICE CAKE INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,119.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 4/1/24 - 3/31/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 3/11/24

*Permit condition: NONE

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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 3/25/2024. 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.

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Program PR0340311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name KS RICE CAKE INC	Inspection Time

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

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Received By: ERIC CHOI OWNER

Signed On: March 11, 2024