

# 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> 05/13/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>74</b> </div>		
<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> 11:15 - 13:15			
<b>Inspected By</b> KATHY VO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> YONGMIN LEE				<b>FSC</b> Not Available

  

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						
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		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

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

**Inspector Observations:** 1. In the front preparation unit, measured Potentially Hazardous Foods including cooked vegetables and bean sprouts from 50-52F. See measured observations. Per employee, foods were moved to the preparation unit about 1 hour prior to temperature measurement. The ambient temperature of the unit measured at 60F.

2. In the preparation unit by the cook line, measured shelled eggs and cooked mixed seafood at 59F and 62F. The shelled eggs and mixed seafood were stored in insert containers placed above the cooling unit. See measured observations. Per employee, foods were moved to the preparation unit about 1 hour prior to temperature measurement.

[CA] Potentially Hazardous Foods (PHFs) shall be kept at 41F or below or 135F or above.

[SA] 1. All of the PHFs in the unit were fully submerged into an ice bath. PIC to store PHFs in ice bath until the refrigeration unit is repaired.

2. Shelled eggs and mixed seafood were moved into the preparation reach-in. PIC to rearrange the preparation insert coolers to ensure that containers are fully submerged in the unit.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** 1. Facility lacks active food safety manager certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times.

2. Facility lacks active food handler cards for employees. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment.

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, 114125(b), 114141

**Inspector Observations:** Measured the sanitizer concentration in the mechanical dishwasher at 0 ppm chlorine. No active warewashing during inspection. [CA] Chlorine in the mechanical warewash machine shall be maintained at 50 ppm, or as per manufacturer's specifications. [COS] PIC fixed the mechanical dishwasher during inspection. The chlorine sanitizer measured at 50 ppm.

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:** In the walk-in cooler, observed raw meat is stored above ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** 1. Observed a makeshift storage area with food storage shelves directly outside of the facility. [CA] Discontinue storage of food outside. All food shall be stored within the approved and fully enclosed food facility.

2. In the outdoor storage area, observed bag of onions stored on the floor. In the walk-in freezer, observed raw meat containers stored on the floor. [CA] Food shall be stored six inches off the floor to prevent contamination and facilitate ease of cleaning.

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

**Inspector Observations:** Observed build-up of black and brown mold-like substance in the interior panel of the ice machine. [CA] Routinely clean and sanitize the ice machine. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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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:** 1. Measured the ambient temperature of the front preparation unit at 60F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until the unit is repaired.

2. Observed the active use of domestic rice cooker for holding rice. [CA] Discontinue the use of domestic equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

**Inspector Observations:** Observed all ventilation hood filters on the fume hood were missing during active cooking. Per employee, filters are currently being cleaned. [CA] All hood ventilation filters shall be in place and maintained clean and in good repair. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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 the faucet at the front handwash sink is leaking. [CA] Repair plumbing fixture and maintain in good repair.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
seafood soup	cook line	185.00 Fahrenheit	
beef	walk-in freezer	3.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
beef	3-door under counter (meat area)	41.00 Fahrenheit	
cooked vegetables	preparation insert cooler (1) (front)	52.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
seaweed soup	soup well (front)	180.00 Fahrenheit	
beef	cook line	190.00 Fahrenheit	final cooking temperature
shrimp	4-door drawer underneath cook line	32.00 Fahrenheit	
cooked vegetables	preparation insert cooler (4)	41.00 Fahrenheit	
egg	preparation insert cooler (3)	59.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
beef	1-door upright (meat area)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked vegetables	preparation insert cooler (5) (back)	41.00 Fahrenheit	
cooked rice	rice cooker	140.00 Fahrenheit	
mixed seafood	preparation insert cooler (3)	62.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tofu	preparation insert cooler (2)	41.00 Fahrenheit	
ambient	preparation reach-in (1) (front)	55.00 Fahrenheit	
cooked beansprout	preparation insert cooler (1) (front)	50.00 Fahrenheit	

## Overall Comments:

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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 **5/27/2025**. 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



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**Received By:** Yongmin Lee  
General Manager

**Signed On:** May 13, 2025