

# 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 FA0204844 - SU HONG EATERY		Site Address 4256 EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 09/03/2019	
Program PR0300362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAVID D KING INC		Inspection Time 13:45 - 16:15
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION		Consent By KRISTINA	FSC DAVID KING 9/25/22	

Placard Color & Score
<b>RED</b>
<b>67</b>

RISK FACTORS AND INTERVENTIO	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						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible		X		X			S
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						
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 PRACTICE	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		
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		
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		
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: FOUND THE HANDSINK NEAR THE TEA STATION WITH NO WATER SUPPLY. THE OWNER STATED THAT THERE WAS A LEAK AND THE WATER WAS TURNED OFF. FOUND THE HANDWASH SINK ON THE ISLAND AT THE COOKS LINE WITHOUT SOAP AND PAPER TOWELS. FOUND THE REAR HANDSINK WITH A STACK OF PAPER TOWELS IN THE SINK COMPARTMENT AND WAS OBSTRUCTED BY A BULK INGREDIENT BIN**

**[CA] Handwashing facility shall be well stocked clean, unobstructed, operable, and accessible at all times.**

**COS - WATER WAS TURNED BACK ON. SOAP AND PAPER TOWELS WERE STOCKED.**

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

**Inspector Observations: FOUND TWO LIVE ROACHES AND MULTIPLE DEAD ONES ALONG THE WALL AND UNDER THE EQUIPMENT IN THE KITCHEN.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

Follow-up By  
09/04/2019

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: FOUND COOK EATING FOOD AND SOAP WITH HIS HANDS WHILE AT THE FOOD PREP WOK STATION. [CA] ON EATING IS PERMITTED**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: FOUND HYDRATED GARLIC IN OIL AT THE WOK STATION. [CA] WHEN OIL IS ADDED TO GARLIC, IT BECOMES A POTENTIAL HAZARDOUS FOOD AND REQUIRES CONTROL MEASURES, I.E. HOLD FOODS AT 41F OR BELOW.**

**FOUND PHF FOODS IN THE PREP FRIG INSERTS AT 45F. [CA] HOLD FOODS AT 41F OR BELOW.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: FOUND THE DRAIN SINK OVERFLOWING WITH DRAIN LINE WATER FROM THE WALKIN FRIGS. [CA] KEEP SINKS AND DRAINS IN GOOD CONDITION.**

Follow-up By  
09/04/2019

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 STOVE EQUIPMENT WITH DETERIORATED ORIGINAL PACKAGING PLASTICS TAPE STILL REMAINING ON THE EQUIPMENT. [CA] REMOVE AND ENSURE THE SURFACE OF THE EQUIPMENT IS EASILY CLEANABLE AND WELL MAINTAINED.**

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

**Inspector Observations: FOUND MANY OF THE REFRIGERATORS MISSING THERMOMETER THAT ARE EASILY VISIBLE AND REPRESENTATIVE WE OF THE AMBIENT AIR TEMP.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: FOUND THE LID OF THE DUMPSTER PROPPED WITHP WITH A 3-4.5 FOOT POLE.**

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

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**Inspector Observations: FOUND HEAVY FOOD AND GREASE ACCUMULATION BEHIND AND AT THE BOTTOM OF THE EQUIPMENT AND SHELVES.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

### Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BROTH	SOUP WELL	170.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
TOFU	WALKIN FRIG	41.00 Fahrenheit	
SWEET AND SOUR SOUP	SOUP WELL	165.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
NOODLES	GLASS FRIG	40.00 Fahrenheit	
AMBIENT AIR	WALKIN FRIG	41.00 Fahrenheit	
MARINATED MEATS	PREP FRIG	46.00 Fahrenheit	

### Overall Comments:

**FOUND TWO LIVE ROACHES AND DEAD ROACHES ALONG THE WALLS AND UNDER EQUIPMENT OR SHELVES. CONSULTED WITH SUPERVISOR MARK AND CLOSURE WAS AUTHORIZED. THE FACILITY WILL ONLY BE REOPENED IF THERE ARE NO MORE VISIBLE LIVE ROACHES AND ALL DEAD ROACHES ARE REMOVED. ANY SUBSEQUENT INSPECTIONS AFTER THE FIRST WILL INCUR A REINSPECTION FEE AT AN HOURLY RATE.**

**OWNER HAS ASKED FOR A REINSPECTION TOMORROW MORNING A BEFORE 1030 AM.**

## CLOSURE / PERMIT SUSPENSION NOTICE

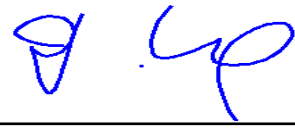
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/17/2019**. 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.

### 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: DAVID, OWNER

Signed On: September 03, 2019