

# 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 FA0212033 - GOLDEN WANG DONKATSU	Site Address 2910 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/14/2026
Program PR0300383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SNOW 14 INC	Inspection Time 15:00 - 15:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By KYLE

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 05/12/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 05/14/2026**

Cited On: 05/12/2026

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

**Compliance of this violation has been verified on: 05/14/2026**

Cited On: 05/12/2026

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

**Compliance of this violation has been verified on: 05/14/2026**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
raw pork	2-door preparation unit	41.00 Fahrenheit	
fish katsu sauce	2-door upright cooler	41.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
fish katsu sauce	2-door preparation unit (front)	40.00 Fahrenheit	

#### Overall Comments:

*On-site to conduct a follow-up investigation.*

*The following major violations have been corrected:*

- **K05: Improper handwashing practices.** Discussed handwashing policy with PIC. Per PIC, employees have been trained on proper handwashing practices. Recommend to use serving tongs for foods such as salad to prevent bare hand contact with food.
- **K06: Inadequate handwash facilities.** Observed the front handwash sink has been repaired and is now fully operational. Ensure handwash stations are fully stocked with soap and single use towels at all times.
- **K07: Improper holding temperatures.** Observed the 2-door preparation unit has been repaired. Measured all foods at proper holding temperatures during inspection.

*Facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

**NOTE: Facility currently has an open service request (SR0884220) for installation of new equipment. Contact this department to schedule inspections for final approval. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: [ehinfo.org](http://ehinfo.org).**

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<b>Program</b> PR0300383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> SNOW 14 INC	<b>Inspection Time</b> 15:00 - 15:45

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 **5/28/2026**. 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:

- [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:** Kyle Oh  
Owner

**Signed On:** May 14, 2026