

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 FA0204809 - SO GONG DONG TOFU HOUSE		Site Address 4127 EL CAMINO REAL A, PALO ALTO, CA 94306		Inspection Date 04/30/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0300357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOON, JUNGMI		Inspection Time 11:35 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JUNGMI YOON				FSC Juan Poot 02/09/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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				S
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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: *Dolsot bibimbap bowl and ingredients such as chicken and beef, pajeon batter and ingredients, takeout containers with side dishes, and sweetened potato side dish (gamja jurim) measured between 82F - 125F. Per PIC, food items were made approximately 1 hour prior to inspection. PIC stated food items are usually served within lunch period (11 am - 1:45 pm).*

[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below or hot held at 135F or above at all times. Discussed Time As A Public Health Control with owner, in which food is marked to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit. Written procedures shall be maintained on site and available for review.*

[COS]: *PHF's to be served by end of lunch time (1:45 pm) or within 4 hours from when food was removed from temperature control. TPHC procedures signed by Owner on site during inspection.*

Minor Violations

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, 14125(b), 114141

Inspector Observations: *Knives stored in between pipe and wall at cook line.*

[CA]: *Discontinue storing knives in between pipe and wall. Ensure food contact surfaces are stored where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Frozen pork thawing in standing water at rear preparation area near 3 compartment sink.*

[CA]: *Frozen food shall be thawed using the following approved methods:*

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: *Specialist instructed staff to relocate frozen pork under running water at prep sink.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine r when not actively being used.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	prep line 2	40.00 Fahrenheit	
ambient temp	1 door reach in	41.00 Fahrenheit	
noodles	prep line 1	41.00 Fahrenheit	
beef short ribs	final cooking temp	167.00 Fahrenheit	
shrimp	3 door reach in	40.00 Fahrenheit	
pajeon batter	cook line prep table	51.00 Fahrenheit	
raw squid	3 door reach in	41.00 Fahrenheit	
water	hand sink	110.00 Fahrenheit	
rice	warmer	150.00 Fahrenheit	
beef for bibimbap	prep table	84.00 Fahrenheit	
rice	rice cooker	148.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	prep sink	123.00 Fahrenheit	
chicken for bibimbap	prep table	104.00 Fahrenheit	
takeout side dishes	service area	82.00 Fahrenheit	
water	3 compartment sink	125.00 Fahrenheit	
raw bean sprouts	prep line 1	40.00 Fahrenheit	
sweetened potato (gamja jurim)	service area	125.00 Fahrenheit	
bibimbap	in stone bowls at prep line	72.00 Fahrenheit	
sweetened potato (gamja jurim)	service area	140.00 Fahrenheit	
raw shell egg	prep line 2	40.00 Fahrenheit	
water	prep sink 2	120.00 Fahrenheit	
purple rice	rice cooker	182.00 Fahrenheit	
yukgaejjang	final cooking temp	200.00 Fahrenheit	
raw bean sprouts	prep line 3	41.00 Fahrenheit	
cooked shrimp	ice bath	40.00 Fahrenheit	
ambient temp	2 door reach in	40.00 Fahrenheit	

Overall Comments:

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 **5/14/2024**. 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.

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: Jungmi Poot
Owner
Signed On: April 30, 2024