

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 FA0206877 - KIM TAR RESTAURANT		Site Address 1698 HOSTETTER RD J, SAN JOSE, CA 95131		Inspection Date 07/21/2026		Placard Color & Score GREEN 88		
Program PR0305054 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KIM TAR RESTAURANT INC		Inspection Time 15:00 - 16:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SEA TEA				FSC SENGTAWEETRI PAKDEE KU 03/31/2031

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						
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			N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						S
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: All the food handlers cards were expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: All food items at the front hot holding table were measured 120F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Adjust the temperature setting.

[COS] Food was measured 135F and above in 15 minutes.

NOTE: Per PIC, food was cooked this morning at 10:00am.

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

Inspector Observations: Facility using cardboard to line floor and shelves.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Containers of flour and rice lack common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: A small bowl in use to scoop rice.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

Inspector Observations: Three boiled eggs were inside the brown rice container. Per employee, this is his lunch.

[CA] Employee shall not store personal food in food containers.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
DUCK	COOLING KITCHEN AREA	80.00 Fahrenheit	TPHC
FISH BALLS	REFRIGERATION	43.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	39.00 Fahrenheit	
DUMPLING	FRONT COUNTER	32.00 Fahrenheit	
	REFRIGERATION		
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
PORK	ROOM TEMP DRYING	80.00 Fahrenheit	DRYING FOR 1 HOUR
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
SHRIMPS	REFRIGERATION	41.00 Fahrenheit	
CALAMARI	PREP TABLE	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
DRY PORK	HANGING IN THE WINDOW	80.00 Fahrenheit	TPHC
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BROTH	HOT HOLDING	160.00 Fahrenheit	
INTESTINES	HOT HOLDING	138.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	40.00 Fahrenheit	
PORK	HOT HOLDING	135.00 Fahrenheit	
DUCK	WALK IN COOLER	40.00 Fahrenheit	
BLOOD CUBES	HOT HOLDING	145.00 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 **8/4/2026**. 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



Received By: SEA TEA
PIC
Signed On: July 21, 2026