

# 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><br>FA0283605 - HONG KONG BANJUM                                  |                                                | <b>Site Address</b><br>1520 KIELY BL, SANTA CLARA, CA 95051 | <b>Inspection Date</b><br>06/18/2026    |
| <b>Program</b><br>PR0425393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                                | <b>Owner Name</b><br>EDS INVESTMENT, INC                    | <b>Inspection Time</b><br>14:45 - 15:25 |
| <b>Inspected By</b><br>KATHY VO                                                  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>HAKSOO                                 |                                         |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 06/16/2026

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

**Compliance of this violation has been verified on: 06/18/2026**

Cited On: 06/16/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Compliance of this violation has been verified on: 06/18/2026**

#### Minor Violations

Cited On: 06/18/2026

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 drainpipe from the dish machine extends directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.**

#### Measured Observations

| Item              | Location                       | Measurement       | Comments                        |
|-------------------|--------------------------------|-------------------|---------------------------------|
| shrimp            | 2-door preparation unit        | 41.00 Fahrenheit  |                                 |
| jajang sauce      | countertop warmer              | 136.00 Fahrenheit |                                 |
| cooked vegetables | countertop warmer              | 156.00 Fahrenheit |                                 |
| beef              | 2-door preparation unit (side) | 53.00 Fahrenheit  | Cooling. Per PIC, just prepped. |

#### Overall Comments:

**On-site to conduct a follow-up to the last routine inspection (dated 6/16/2026).**

**The following major violations have been corrected:**

- K07: Improper holding temperatures. Measured all foods at proper holding temperatures at the time of inspection. Per PIC, the countertop warmer has been replaced (same model).
- PIC stated that the 2-door under counter cooler has been repaired. Measured the ambient temperature of the unit at 41F.
- K22: Improper wastewater disposal. Observed the drainpipe from the dish machine has been repaired and the wastewater is no longer overflowing onto the floor. The drainpipe extends into the floor sink (see violation K41).

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

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 **7/2/2026**. 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.

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|                                                                           |                                                      |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0283605 - HONG KONG BANJUM                                  | Site Address<br>1520 KIELY BL, SANTA CLARA, CA 95051 | Inspection Date<br>06/18/2026    |
| Program<br>PR0425393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>EDS INVESTMENT, INC                    | Inspection Time<br>14:45 - 15:25 |

## 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: Haksoo Jeong  
Manager

Signed On: June 18, 2026