

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 FA0209119 - SOONG SOONG INC		Site Address 3680 STEVENS CREEK BL C, SAN JOSE, CA 95117		Inspection Date 11/13/2025		Placard Color & Score GREEN 89		
Program PR0302194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOONG SOONG INC		Inspection Time 10:30 - 12:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By LILY YANG				FSC LILY YANG 7/3/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209119 - SOONG SOONG INC	Site Address 3680 STEVENS CREEK BL C, SAN JOSE, CA 95117	Inspection Date 11/13/2025
Program PR0302194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOONG SOONG INC	Inspection Time 10:30 - 12:00
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

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

Inspector Observations: Employee eating apple in the kitchen area.

[CA] No employee shall eat, drink, or smoke in any area where contamination of non-prepackaged food, clean equipment, clean utensils, clean linens, unwrapped single-use articles, or other items may result.

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

Inspector Observations: Working containers holding food 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: Scoops inside large sugar containers were touching sugar.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Small container inside the oil pot to scoop oil.

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

Grocery bags in use to store cooked and raw food.

[CA] Use food graded bags to store 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: Back door was kept open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken base coving near walk in cooler wall.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Observed accumulation of dust, grease and food debris.

[CA] Clean behind equipment and focus on cleaning hard to reach areas.

Performance-Based Inspection Questions

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

OFFICIAL INSPECTION REPORT

Facility FA0209119 - SOONG SOONG INC	Site Address 3680 STEVENS CREEK BL C, SAN JOSE, CA 95117	Inspection Date 11/13/2025
Program PR0302194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOONG SOONG INC	Inspection Time 10:30 - 12:00

Measured Observations

Item	Location	Measurement	Comments
CHLORINE SANITIZER	BUCKET	100.00 PPM	
NODDLES	REFRIGERATION	40.00 Fahrenheit	
CHICKEN FEET	COLD HOLDING	37.00 Fahrenheit	AMBIENT
SOUP WITH RICE	COOKING	180.00 Fahrenheit	
OYESTER MEAT	UPLIFT FREEZER	10.00 Fahrenheit	
FISH	ICE BATH	50.00 Fahrenheit	ACTIVE COOLING
PORK	ICE BATH - ACTIVE COOLING	52.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
STEAMED RICE	HOT HOLDING	175.00 Fahrenheit	
CHICKEN	PREP COOLER	40.00 Fahrenheit	
SHRIMPS	WALK IN COOLER	38.00 Fahrenheit	
CALAMARI	PREP COOLER	38.00 Fahrenheit	
TOMATOES	PREP COOLER	39.00 Fahrenheit	
HOT WATER	2-COMP SINK - FOOD PREP SINK	120.00 Fahrenheit	
HOT AND SOUR SOUP	HOT HOLDING	155.00 Fahrenheit	
HOT WATER	PRESSURE SPRAY	120.00 Fahrenheit	
TOFU	PREP COOLER	40.00 Fahrenheit	
SOY MILK	REFRIGERATION	40.00 Fahrenheit	

Overall Comments:

Facility will be closed for three days in April for fumigation of termites.
Facility shall clean and sanitize thoroughly before opening after fumigation.

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 **11/27/2025**. 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: LILY YANG
PIC
Signed On: November 13, 2025