

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 02/24/2026
Program PR0300383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SNOW 14 INC	Inspection Time 15:10 - 16:25
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By KYLE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Facility walk-in cooler and walk-in freezer are not currently in operation. Per PIC, the walk-in cooler and freezer are currently being approved by the Building Department. [CA] Refrigeration units shall maintain foods at 41F or below. The walk-in cooler and walk-in freezer shall be repaired prior to opening.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed two new deep fryers and a type I ventilation hood without approval from this department. [CA] Food facility shall submit plans for approval prior to installation of new equipment.

NOTE: Previously approved plans from 2024 indicate that one deep fryer was approved for use. Facility shall not operate additional deep fryer until approved for use.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	mechanical dishwasher	41.00 Fahrenheit	
ambient	2-door preparation unit	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
ambient	2-door upright coolers	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: GOLDEN WANG DONKATSU

NEW OWNER: SNOW 14 INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2026 - 02/28/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 2/24/2026.**

***Permit condition: "The backshelf ventilation hood does not provide adequate overhang for all cooking equipment and is conditionally approved for use. If the use of the cook line causes any sanitation, ventilation, or safety problem, the exemption for ventilation may be revoked and an approved mechanical exhaust system must be installed."**

***Facility shall submit plans to this Department for the installation of the deep fryer and ventilation hood. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at 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.**

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 **3/10/2026**. 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: Kyle Oh
Owner
Signed On: February 24, 2026