

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 FA0256371 - NEW HWONG KOK BAKERY		Site Address 1705 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 04/16/2025		Placard Color & Score GREEN 81		
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW HWONG KOK INC		Inspection Time 09:30 - 11:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DENG				FSC Peishan Su 10/28/2025

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				N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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		N
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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:

Chicken feet at the steam table was measured at 98 degrees Fahrenheit. Per employee, the chicken feet were cooked at 9:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] Remaining chicken feet shall be discarded at 1:00 PM.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Handwash sink at service area observed partially blocked by to-go containers.

[Corrective Action] Handwash sink shall be easily accessible at all times.

2. Handwash sink in the kitchen was completely blocked by garbage bags and food wraps. Another sink accessible nearby.

[Corrective Action] Do not block the sink.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy grime accumulation on the rubber seal and door handles of most refrigerators.

[Corrective Action] Thoroughly clean.

2. Heavy grime on light switches.

[Corrective Action] Thoroughly clean.

3. Old food accumulation on the far left cooking equipment at the cookline.

[Corrective Action] Thoroughly clean.

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:

Rubber seals on the doors of the 2 door undercounter cooler at the cookline observed damaged.

[Corrective Action] Repair or replace the rubber seal.

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:

Water drains slowly at the handwash sink in the kitchen.

[Corrective Action] Ensure water drains properly.

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

Inspector Observations:

Broken or missing floor tiles observed by the prep sink and at the cookline.

[Corrective Action] Repair or install floor tiles.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	141.00 Fahrenheit	
meat	2 door upright cooler - right	39.00 Fahrenheit	by water heater
chicken bun	2 door upright display cooler - left	34.00 Fahrenheit	by front door
chicken feet	2 door upright cooler	38.00 Fahrenheit	by back door
bean sprouts	4 drawer prep cooler	36.00 Fahrenheit	
hot water	handwash sink	103.00 Fahrenheit	
milk	2 door upright display cooler - right	34.00 Fahrenheit	by front door
ambient	2 door undercounter cooler	40.00 Fahrenheit	
rice in banana leaves	single door upright display cooler	37.00 Fahrenheit	
raw shell eggs	2 door upright display cooler	34.00 Fahrenheit	by front restroom
meat	2 door upright cooler - left	36.00 Fahrenheit	by water heater
chicken feet	steam table	98.00 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 **4/30/2025**. 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: Deng
employee
Signed On: April 16, 2025