

# 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> FA0202293 - KOONG'S RESTAURANT		<b>Site Address</b> 103 N MILPITAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 07/11/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>90</b> </div>		
<b>Program</b> PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MINK & KEITH INC		<b>Inspection Time</b> 15:35 - 16:50			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> NEIL				<b>FSC</b> Ming Ju Yu 01/29/2027

  

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						
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						
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	X	
K27	Food separated and protected	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0202293 - KOONG'S RESTAURANT	Site Address 103 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 07/11/2024
Program PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MINK & KEITH INC	Inspection Time 15:35 - 16:50
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

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

#### Inspector Observations:

**Liquid handwash soap at the handwash sink in the kitchen is empty. Liquid handwash soap was available at the nearby 2 compartment sink.**

**[Corrective Action] Liquid handwash soap shall be available at the handwash sink at all times.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### Inspector Observations:

**Hot water at the 2 compartment sink was measured at a maximum temperature of 100 degrees Fahrenheit.**

**[Corrective Action] Provide hot water of at least 120 degrees Fahrenheit.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

#### Inspector Observations:

**Pork thawing in the 2 compartment sink in standing water.**

**[Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways:**

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

#### Inspector Observations:

**Observed box of broccoli stored outside at the back door. Employee appear to have left the box out to let the ice melt.**

**[Corrective Action] Store foods inside of the facility.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
soup	hot holding unit	162.00 Fahrenheit	
shrimp, chicken, tofu	2 door prep cooler	38.00 Fahrenheit	
fish	2 compartment sink	65.00 Fahrenheit	draining liquid
hot water	2 compartment sink	100.00 Fahrenheit	
shrimp, chicken	single door upright cooler	39.00 Fahrenheit	
ambient air	2 sliding door upright cooler	35.00 Fahrenheit	
tofu, raw shell eggs	2 door upright cooler	36.00 Fahrenheit	
hot water	2 compartment sink	100.00 Fahrenheit	
rice	rice cooker	155.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
chicken	2 compartment sink	48.00 Fahrenheit	draining liquid
pork	2 compartment sink	31.00 Fahrenheit	
fried meat	dry storage room with janitorial sink	81.00 Fahrenheit	cooling

# OFFICIAL INSPECTION REPORT

Facility FA0202293 - KOONG'S RESTAURANT	Site Address 103 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 07/11/2024
Program PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MINK & KEITH INC	Inspection Time 15:35 - 16:50

## Overall Comments:

*Facility does not have a 3 compartment sink.*

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 **7/25/2024**. 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: Ming Ju Yu  
Operator

Signed On: July 11, 2024