

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 FA0205488 - HAWAIIAN DRIVE INN		Site Address 1095 TULLY RD, SAN JOSE, CA 95122		Inspection Date 06/17/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 77 </div>		
Program PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUH, DUK KYUN		Inspection Time 12:40 - 13:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By BRYAN				FSC Duk Suh 11/04/2027

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						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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						S
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	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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205488 - HAWAIIAN DRIVE INN	Site Address 1095 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/17/2025
Program PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUH, DUK KYUN	Inspection Time 12:40 - 13:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Men's restroom hand wash station lacked hand soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC refilled dispenser with hand soap.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards unavailable for employees currently on duty.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed sliced spam maintained inside the food preparation refrigerator stored above the load limit of the refrigerator. Spam at the top measured at 47F and 40F at the bottom of the container.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing food items above the load limit of the refrigerator.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed heavy leak below the waste drain pipe of the men's restroom hand sink.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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: Numerous flats of raw shelled eggs maintained above ready-to-eat food items inside the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed ventilation hood filters above the deep fryer and griddle not installed.

[CA] All hood ventilation filters shall be in place and in good repair.

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, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Both side doors of the facility, by the cook line and by the dry storage room, observed propped opened.

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

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0205488 - HAWAIIAN DRIVE INN	Site Address 1095 TULLY RD, SAN JOSE, CA 95122	Inspection Date 06/17/2025
Program PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUH, DUK KYUN	Inspection Time 12:40 - 13:40

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Macaroni salad	Two-door food preparation refrigerator	40.00 Fahrenheit	
Macaroni salad	Walk-in refrigerator	39.00 Fahrenheit	
Raw marinated short rib	Three-door food preparation refrigerator	40.00 Fahrenheit	
Raw breaded chicken	Three-door food preparation refrigerator	41.00 Fahrenheit	
Cooked rice	Rice cooker	152.00 Fahrenheit	
Raw breaded chicken	Walk-in refrigerator	38.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Raw marinated chicken	Walk-in refrigerator	38.00 Fahrenheit	
Raw marinated chicken	Three-door food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	
Raw breaded shrimp	Three-door food preparation refrigerator	40.00 Fahrenheit	
Raw marinated beef	Walk-in refrigerator	37.00 Fahrenheit	
Diced ahi tuna	Two-door food preparation refrigerator	33.00 Fahrenheit	
Chicken katsu	Fryer	191.00 Fahrenheit	Final cooking temperature
Teriyaki chicken	Griddle	179.00 Fahrenheit	Final cooking temperature
Warm water	Hand wash sink - restrooms	102.00 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 **7/1/2025**. 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: Bryan A.
Cashier
Signed On: June 17, 2025