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	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/05/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	12:30 - 13:15
Inspected By	**Inspection Type**	**Consent By**
KATHY VO	FOLLOW-UP INSPECTION	JOONHO

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/02/2026
K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Compliance of this violation has been verified on: 11/05/2026

Cited On: 11/02/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/05/2026

Minor Violations

Cited On: 11/05/2026
K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Inspector Observations: Observed employee washing gloved hands in the preparation sink without removing gloves, and proceeding to conduct food preparation. No direct contamination of food observed due to specialist intervention. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	3-door under counter	41.00 Fahrenheit	
black bean sauce	warmer	145.00 Fahrenheit	
raw shrimp	countertop inserts	41.00 Fahrenheit	
raw shrimp	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection, dated 11/2/2026.

The following major violations have been corrected:
- K05: Improper handwashing. Observed minor handwashing violation at time of inspection (see violation K05). Observed proper handwashing practices by other employees. Discussed handwashing policy with PIC.
- K07: Improper holding temperatures. Measured all foods at proper holding temperatures at time of inspection. See measured observations.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **11/19/2026**.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.

R202 DAG7D04NU Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/05/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	12:30 - 13:15

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: Joonho Kim
Owner

Signed On: November 05, 2026