

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 FA0211825 - ONDAM KOREAN RESTAURANT | | Site Address 2450 EL CAMINO REAL, SANTA CLARA, CA 95051 | | Inspection Date 04/29/2025 | | Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 72 </div> | | |
| Program PR0305591 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name DCT BROTHERS, INC | | Inspection Time 12:00 - 13:45 | | | |
| Inspected By KATHY VO | | Inspection Type ROUTINE INSPECTION | | Consent By DANNY | | | | FSC Lewis Tu 04/23/2029 |

| 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 | | | | | | S |
| 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 | | 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 | | | | | | S |
| 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 | | | | |
| 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 | | X |
| 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 | | X |
| 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 | | 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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee touching soiled wiping cloth and equipment handles, then handling cooked pork with the same gloved hands. Observed multiple employees changing gloves without washing hands. [CA] Employees are required to wash their hands any time when contamination may occur. Gloves shall be properly used and changed when required. [SA] Pork will be cooled and reheated for service. Discussed handwashing and glove use policy with PIC.*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Observed employee drinking from soup bowl placed on the preparation counter in kitchen. [CA] Employees shall not eat or drink in the food prep, food contact storage, or food storage areas. Provide a designated area for eating and drinking.*

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

Inspector Observations: *At the only handwash sink in the kitchen, observed the paper towel dispenser was empty. A roll of paper towels was available nearby the sink. [CA] Handwash sink shall be supplied with soap and single use towels at all times. [COS] PIC refilled the paper towel dispenser.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: *1. Measured the chlorine sanitizing solution in the mechanical dishwasher at 0 ppm. [CA] Mechanical sanitization shall be accomplished with a chlorine sanitizing solution of 50 ppm, or as per manufacturer's specifications. [SA] Employee instructed to properly wash, rinse, and sanitize using the 3-compartment sink.*

2. Observed employee was not fully submerging dishes in the sanitizing solution during active warewashing. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 ppm concentration for at least 30 seconds. [COS] Specialist instructed employee to fully submerge floating dishes and maintain appropriate contact time.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 5+ small flies throughout the food storage area and nearby the 3-compartment sink. [CA] The premises of a food facility shall be kept free of vermin.*

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

Inspector Observations: *Observed accumulation of grime, grease, and food residue on refrigeration handles, storage shelves, and other equipment throughout the facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks appropriate sanitizing test strips for chlorine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed multiple soiled wiping cloths stored on counters throughout the food preparation area. [CA] Wiping cloths shall be kept in an approved sanitizing solution when not in use.*

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

Inspector Observations: 1. Observed accumulation of food debris on the floors throughout the facility, especially underneath the cook line and 3-compartment sink. [CA] Routinely clean walls and floors in food preparation areas and maintain in good condition.

2. Observed several floor tiles throughout the kitchen are uneven and cracked. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|-------------------------------|-------------------|---|
| cooked vegetables | 2-door preparation unit (bar) | 41.00 Fahrenheit | |
| soup | hot holding | 180.00 Fahrenheit | |
| cooked beef | preparation counter | 100.00 Fahrenheit | Per chef, cooling. Cooked 10 minutes prior. |
| water | 3-compartment sink | 120.00 Fahrenheit | |
| cooked pork | preparation counter | 155.00 Fahrenheit | Final cooking temperature. |
| octopus | 2-door preparation unit (1) | 41.00 Fahrenheit | |
| water | janitorial sink | 120.00 Fahrenheit | |
| raw shell egg | 2-door preparation unit (3) | 45.00 Fahrenheit | |
| half and half | walk-in cooler | 41.00 Fahrenheit | |
| sanitizer (chlorine) | bucket | 200.00 PPM | |
| sanitizer (chlorine) | mechanical dishwasher | 0.00 PPM | |
| tofu | 2-door preparation unit (4) | 41.00 Fahrenheit | |
| fish cake | preparation counter (bar) | 100.00 Fahrenheit | Per chef, cooling. Cooked 45 minutes prior. |
| cooked egg | 2-door preparation unit (2) | 41.00 Fahrenheit | |
| sanitizer (chlorine) | 3-compartment sink | 200.00 PPM | |
| rice | hot holding (bar) | 170.00 Fahrenheit | |
| mussels | upright freezer | 9.00 Fahrenheit | |
| water | handwash sink | 100.00 Fahrenheit | |

Overall Comments:


Routine inspection conducted in conjunction with complaint investigation: CO0156728.

Observed more than 5 employees working in the kitchen during inspection. Per PIC, facility currently has 25 full-time employees. Permit category to be changed upon review.

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 **5/13/2025**. 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: Danny Lee
CFO
Signed On: April 29, 2025