

# 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><br>FA0205488 - HAWAIIAN DRIVE INN                               |                                              | <b>Site Address</b><br>1095 TULLY RD, SAN JOSE, CA 95122 |                                    | <b>Inspection Date</b><br>05/08/2026 |                                         |
| <b>Program</b><br>PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                          | <b>Owner Name</b><br>SUH, DUK KYUN |                                      | <b>Inspection Time</b><br>10:40 - 12:00 |
| <b>Inspected By</b><br>JOSHUA LUCES                                             | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>LESLIE                              | <b>FSC</b> Duk Suh<br>11/4/2027    |                                      |                                         |

Placard Color & Score

**GREEN**  
**79**

| RISK FACTORS AND INTERVENTIONS |                                                                             |   |   |   |   | OUT |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|---|---|---|---|-----|-------|--------|-----|-----|-----|
|                                |                                                                             |   |   |   |   | IN  | 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 |   |   |   |     |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |   | X |   |   |     |       | 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 |   |   |   |     |       |        |     |     | S   |
| K11                            | Proper reheating procedures for hot holding                                 |   |   |   |   |     |       |        | X   |     |     |
| K12                            | Returned and reservice of food                                              | X |   |   |   |     |       |        |     |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 |   |   |   |   |     |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      |   |   | X | 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                                                        |  |  |  |  |  |  |  | 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                                                |  |  |  |  |  |  |  |   | X   |     |
| 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                          |  |  |  |  |  |  |  |   | X   |     |
| 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                                      |  |  |  |  |  |  |  |   |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                   |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------|----------------------------------|
| Facility<br>FA0205488 - HAWAIIAN DRIVE INN                               | Site Address<br>1095 TULLY RD, SAN JOSE, CA 95122 | Inspection Date<br>05/08/2026    |
| Program<br>PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SUH, DUK KYUN                       | Inspection Time<br>10:40 - 12:00 |
| 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:

##### \*Repeated Violation

*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

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, 14125(b), 114141

#### Inspector Observations:

*1. Observed the dish washer submerge a pot in the sanitizer solution for less than 30 seconds and set to air dry.*

*2. Measured the sanitizer concentration at the three compartment sink above 200 ppm during active warewashing.*

*3. Observed an accumulation of grime on the blade of the table mounted can opener.*

*[CA]*

*1./2. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

*3. Maintain food contact equipment surfaces clean and sanitized.*

*[COS]*

*1. The pot was returned to the sanitizer solution to soak for more than 30 seconds.*

*2. Water was added to the sanitizer solution to lower the concentration to 100 ppm.*

*3. The can opener was relocated to the warewashing sink to be cleaned and sanitized.*

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 raw shelled eggs stored above vegetables for salad in the walk in cooler*

*[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.*

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

#### Inspector Observations:

*Observed multiuse wiping cloths stored on the food preparation counters outside of a sanitizer solution.*

*[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                   |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------|----------------------------------|
| Facility<br>FA0205488 - HAWAIIAN DRIVE INN                               | Site Address<br>1095 TULLY RD, SAN JOSE, CA 95122 | Inspection Date<br>05/08/2026    |
| Program<br>PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SUH, DUK KYUN                       | Inspection Time<br>10:40 - 12:00 |

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:**

**1. Observed a leak at the right compartment of the two compartment preparation sink.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

**2. Observed the drain line for the soda machine to sit below the rim of the floor sink behind the front service counter.**

**[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:**

**Observed the toilet in the men's restroom to be leaking at the handle after flushing when refilling the tank**

**[CA] Toilet facilities shall be maintained clean and in good repair.**

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

**Inspector Observations:**

**1. Observed an accumulation of grime throughout the floors in the walk in cooler and freezer.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

**2. Observed the grout between the floor tiles throughout the back preparation area to be heavily deteriorated resulting in the pooling of water and debris.**

**[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

|                                                                                 |                                                          |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0205488 - HAWAIIAN DRIVE INN                               | <b>Site Address</b><br>1095 TULLY RD, SAN JOSE, CA 95122 | <b>Inspection Date</b><br>05/08/2026    |
| <b>Program</b><br>PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | <b>Owner Name</b><br>SUH, DUK KYUN                       | <b>Inspection Time</b><br>10:40 - 12:00 |

## Measured Observations

| Item                  | Location                                    | Measurement       | Comments                  |
|-----------------------|---------------------------------------------|-------------------|---------------------------|
| RAW BEEF              | REACH IN COOLER ACROSS<br>FROM FLAT TOP     | 39.00 Fahrenheit  |                           |
| WATER                 | HAND WASHING SINK                           | 108.00 Fahrenheit |                           |
| MACARONI SALAD        | COLD TOP COOLER                             | 41.00 Fahrenheit  |                           |
| TERIYAKI CHICKEN      | FLAT TOP GRILL                              | 186.00 Fahrenheit | FINAL COOKING TEMPERATURE |
| RAW CHICKEN           | WALK IN COOLER                              | 38.00 Fahrenheit  |                           |
| HAMBURGER PATTY       | FLAT TOP GRILL                              | 174.00 Fahrenheit | FINAL COOKING TEMPERATURE |
| GRAVY                 | SMALL STEAM TABLE                           | 178.00 Fahrenheit |                           |
| COOKED RICE           | COLD TOP COOLER INSERT<br>ACROSS FROM STOVE | 38.00 Fahrenheit  |                           |
| RAW BEEF RIB          | WALK IN COOLER                              | 38.00 Fahrenheit  |                           |
| RAW MARINATED CHICKEN | REACH IN COOLER ACROSS<br>FROM STOVE        | 40.00 Fahrenheit  |                           |
| WATER                 | WOMENS RESTROOM HAND<br>WASHING SINK        | 100.00 Fahrenheit |                           |
| RICE                  | RICE COOKER                                 | 160.00 Fahrenheit |                           |
| MACARONI SALAD        | REACH IN COOLER ADJACENT TO<br>COOKS LINE   | 41.00 Fahrenheit  |                           |
| WATER                 | THREE COMPARTMENT SINK                      | 138.00 Fahrenheit |                           |
| SPAM                  | COLD TOP COOLER                             | 41.00 Fahrenheit  |                           |
| RAW BREADED CHICKEN   | REACH IN COOLER ACROSS<br>FROM FLAT TOP     | 40.00 Fahrenheit  |                           |
| WATER                 | MENS RESTROOM<br>HANDWASHING SINK           | 100.00 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 **5/22/2026**. 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.

### 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:** Leslye Guterrez  
Cashier  
**Signed On:** May 08, 2026