

# 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> FA0257695 - HONG DAE POCHA		<b>Site Address</b> 3450 EL CAMINO REAL 101, SANTA CLARA, CA 950		<b>Inspection Date</b> 12/19/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>41</b> </div>		
<b>Program</b> PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> H&D INVESTMENT CORPOR.		<b>Inspection Time</b> 19:40 - 21:45			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> DONG YU				<b>FSC</b> Jong H Park 07/21/2025

  

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X	X			N
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		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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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:

*In the back of house area, at the only hand washing sink, there was no soap in the dispenser.*

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

*[SA] Staff restocked the soap dispenser but the soap dispenser did not work. Staff were able to provide a pump bottle of soap. Repair or replace the soap dispenser.*

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

#### Inspector Observations:

*In the kitchen area, at the cook line, staff cooked octopus to a temperature of 120*

*[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements.*

*[COS] Staff used a torch to reach an internal temperature minimum of 145°F. Final cook temperature of 150°F.*

K14 - 8 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. Major Violation: In the kitchen area, at the two compartment prep sink, staff were observed skipping the sanitizing step of ware washing.*

*[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 or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

*[COS] Staff sanitized the dishes in the three compartment sink/dishwasher.*

*2. Minor Violation: In the back of house area, at the ice machine, the interior of the ice machine has an accumulation of grime and is dirty.*

*[CA] Maintain equipment clean and sanitize as required.*

### Minor Violations

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

#### Inspector Observations:

*Staff do not have food handler cards.*

*[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.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

#### Inspector Observations:

*In the kitchen area, at the long sink, staff improperly washed their hands when asked to demonstrate their hand washing technique. Staff failed to dry their hand using single use paper towels.*

*[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.*

*[COS] Inspector educated on proper hand washing technique and had staff rewash their hands.*

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

**Inspector Observations:**

***In the back of house area, at the three compartment sink, staff were observed washing an entire box of pork. Pork was measured at 44°F at beginning of inspection. The pork was left out for a large portion of the inspection.***

***[CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.***

***[COS] Inspector educated staff on washing the pork in smaller batches so the food is not out of temperature for longer than 2 hours.***

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:**

***Facility offers undercooked foods on its menu, eggs, without a consumer advisory.***

***[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.***

***Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.***

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

**Inspector Observations:**

***1. In the back of house area, at the mop sink, there was an accumulation of small drain flies.***

***2. In the kitchen area, behind the prep cooler near the fryer, a dead cockroach was found on the prep cooler.***

***3. In the kitchen area, in between and under the two door cooler and two door freezer, several dead cockroaches were found.***

***[CA] Ensure to maintain the facility free of animals, pests, and vermin. Provide pest control as necessary. Clean and sanitize the affected areas of dead cockroaches.***

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:**

***In the kitchen area, at the four door cooler, ready to eat lettuce and bean sprouts were found stored below raw potentially hazardous foods.***

***[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.***

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

***1. In the back of house area, under the prep table, a tub of cabbage was found stored on the floor.***

***2. In the dry storage room, several food items were found stored on the floor.***

***[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.***

***3. In the kitchen area, on the prep table, there were two containers with unlabeled seasonings.***

***[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.***

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

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**Inspector Observations:**

**1. The grates of ranges and overall exterior of cooking equipment have an accumulation of grease and dried food debris.**

**2. The bottoms of several of the cooler have an accumulation of dried food debris.**

**3. The exterior doors of refrigeration equipment have an accumulation of dried food debris.**

**[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:**

**REPEAT VIOLATION: Facility lacks the testing materials for their choice of sanitizers, chlorine for the dishwasher and quaternary ammonia for the three compartment sink.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:**

**Facility has a variety of non-ANSI accredited equipment:**

- microwave
- mini cooler
- 1x two sided taiyaki machine
- 2x one sided taiyaki machine

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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## Inspector Observations:

**1. In the back of house area, near the rice cooker, the rice serving utensil was found stored in a container with water measuring at 70°F.**

**[CA] Utensils shall be stored in the following manner:**

- 1) in the food with their handles above the top of the food and the container.**
- 2) in running water.**
- 3) in a container of water at 135°F or above.**
- 4) at room temperature if washed within 4 hours of initial use.**

**2. Facility is using a bowl to scoop ice from the ice machine.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

**3. In the back of house area, on the bottom shelf of a prep table, a cut container of mayonaise was being used to store a white crystalline substance.**

**[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.**

**4. The scoop in the ice machine was in direct contact with ice.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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

## Inspector Observations:

**1. In the kitchen area, at the cook line, the 4 burner range is outside the range of the exhaust hood.**

**2. In the kitchen area, at the cook line, the fryer is not within 6 inches of the hood.**

**[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**3. In the dining area, facility is serving food using a portable gas stove with butane tanks.**

**[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.**

**4. In the kitchen area, at the exhaust hood, there is a gap in the baffle filters.**

**[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.**

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, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

## Inspector Observations:

**In the back of house area, on the wire shelving, personal effects (cellular devices, etc) were found stored amongst dishes.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

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

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## Inspector Observations:

**The floors, walls, and ceilings throughout the facility have an accumulation of grease and dried food debris.**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

## Inspector Observations:

**The Environmental Health Permit is not posted within public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Rice Cooker	155.00 Fahrenheit	
Octopus	Final Cook	120.00 Fahrenheit	Remeasured at 150°F
Pork	Diligent Prep	44.00 Fahrenheit	
Chicken	Prep Cooler	40.00 Fahrenheit	
Raw Chicken	Upright Cooler	40.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Eggs	Upright Cooler	40.00 Fahrenheit	

## Overall Comments:

**A follow up inspection shall be conducted to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.**

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 **1/2/2025**. 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: James Park  
Owner  
Signed On: December 19, 2024