

# 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 FA0204723 - HONG KONG RESTAURANT	Site Address 3691 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 03/30/2026
Program PR0300350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GREAT WALL F & B INC	Inspection Time 11:45 - 12:30
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By LEO DANG

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 03/24/2026

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: 03/30/2026**

Cited On: 03/24/2026

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

**Compliance of this violation has been verified on: 03/30/2026**

Cited On: 03/24/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 03/30/2026**

#### Minor Violations

Cited On: 03/24/2026

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

**Compliance of this violation has been verified on: 03/30/2026**

#### Measured Observations

N/A

#### Overall Comments:

*A follow-up inspection was conducted on this date to verify the continued correction of the major violations observed during the 3/24/25 routine inspection.*

*On this date the follow was observed:*

*K05- Hands not clean/improperly washed/gloves not used properly: Active handwashing, unprompted by the inspector was observed at this time from food handling staff and the dish washer.*

*K06 - Inadequate handwash facilities: supplied or accessible: Soap and paper towels were observed stocked at all handwashing facilities and accessible*

*K07 - Improper hot and cold holding temperatures: Potentially hazardous foods were observed under temperature control. Foods in the cold top insert across from the cooks line were observed with a labeled discard time. Cooked peking duck was observed with a time label indicating discard time*

*K23 - Observed rodents, insects, birds, or animals: No further evidence of rodent activity was observed at this time.*

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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 **4/13/2026**. 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



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**Received By:** Leo Dang  
Manager

**Signed On:** March 30, 2026