

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 FA0283605 - HONG KONG BANJUM	Site Address 1520 KIELY BL, SANTA CLARA, CA 95051	Inspection Date 07/08/2025
Program PR0425393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name EDS INVESTMENT, INC	Inspection Time 15:50 - 16:55
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL GO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/24/2025

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: 07/08/2025

Cited On: 07/08/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Jaiang sauce and sweet and sour sauce stored on the counter-top steam table were measured below 130 °F.

[CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of these food products are going to be stored at room temperature, time might be used as a public health control with implementing a proper time/temperature control mechanism. The person in charge said the food was cooked less than an hour. He is advised to reheat the food to 165 OF and store it on the steam table at or above 134 OF. He reheated both food products (COS).

Follow-up By
07/08/2025

Cited On: 06/24/2025

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

Compliance of this violation has been verified on: 07/08/2025

Minor Violations

Cited On: 07/08/2025

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

Inspector Observations: There is not a food safety manager certified person in the facility.

[CA] Someone from the facility must take a food safety certificate class within two months and keep a copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By
08/05/2025

Cited On: 07/08/2025

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: Some recently washed utensils were stacked together on the utensil storage shelf.

[CA] Air dry all clean utensils before staking them together.

Follow-up By
07/08/2025

Cited On: 07/08/2025

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

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Inspector Observations: Couple of drain flies were observed back in the kitchen areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

**Follow-up By
07/08/2025**

Cited On: 07/08/2025

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: The janitorial sink was blocked by a screen mesh cover.

[CA] The janitorial sink must be easily accessible for use when needed. Please do not block/cover the janitorial sink.

Cited On: 07/08/2025

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

Inspector Observations: There is an excessive water accumulation on the floor back in the kitchen area.

[CA] Keep the floor area dry, clean, and neat.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	
Noodle	Final cook	165.00 Fahrenheit	
Rice	Rice steamer	165.00 Fahrenheit	
Black bean souce	Steam table	125.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection conducted on 6/24/2025. The facility was issued a conditional pass due to the failure to sanitize utensils properly and for employees failing to wash hand whenever it was necessary. During the time of this inspection, both violations were found to be in compliance. Therefore, the restaurant is issued a passing green placard.

However, the above violations must also be corrected immediately.

2. There is no handwash station in the front counter area. It is highly recommended installing one for employees easy access to wash hand whenever it is needed. Plan and specification must be submitted to our office and the city's building department for approval. Please contact our office's plan check service at dehplancheck@deh.sccgov.org for plan check requirement.

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 **7/22/2025**. 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: Daniel Go
Owner
Signed On: July 08, 2025