

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 FA0263627 - HUNG CHEONG INC.		Site Address 1031 E CAPITOL EX 30, SAN JOSE, CA 95121		Inspection Date 11/27/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0388363 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DENG, YUHUI		Inspection Time 12:30 - 14:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By YEN TRAN				FSC YUHUI DENG 1-22-24

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		
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures	X						S
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		S
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		
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		
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		
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		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND AN EMPLOYEE EATING SOUP IN THE FOOD PREPARATION AREA. [CA] EMPLOYEES SHOULD NOT EAT IN FOOD PREPARATION OR FOOD STORAGE AREAS.

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

Inspector Observations: FOUND THE PAPER TOWELS UNABLE TO BE DISPENSED FROM THE WALL DISPENSER IN THE RESTROOM. [CA] ENSURE THAT THE PAPER TOWELS CAN BE DISPENSED FROM THE WALL DISPENSER. COS NOTE: THERE ARE SOME PAPER TOWELS ON THE RACK IN THE RESTROOM.

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

Inspector Observations: FOUND CONTAINERS WITH MEAT STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR. 8

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

Inspector Observations: FOUND SEVERAL EQUIPMENT SURFACES WITH FOOD RESIDUE ON THE FRONT AND HANDLES. [CA] CLEAN THE EQUIPMENT MORE OFTEN.

FOUND THE BOTTOM OF THE REACH IN FREEZER WITH FOOD DEBRIS. [CA] CLEAN THE FREEZERS MORE OFTEN.

FOUND THE WORKING BULK CONTAINERS WITH EXCESSIVE FOOD DEBRIS ON THE OUTSIDE CONTAINERS. [CA] CLEAN THESE CONTAINERS MORE OFTEN.

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: FOUND THE MOP IN THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: FOUND A HOLE ON THE WALL IN THE RESTROOM. [CA] REPAIR THE WALL.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
DOUGJ	WALK IN COOLER	35.00 Fahrenheit	
FISH	REACH IN FREEZER	5.00 Fahrenheit	
PORK BUN	REACH IN REFRIGERATOR	41.00 Fahrenheit	
MEAT	COOKING TEMP	175.00 Fahrenheit	
EGG CRUST	REACH IN FREEZER	2.00 Fahrenheit	
SHRIMP TARO	WALK IN COOLER	36.00 Fahrenheit	
RICE	HOT HOLDING	154.00 Fahrenheit	
PORK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
EGG ROLL	WALK IN FREEZER	9.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	8.00 Fahrenheit	
PORK	WALK IN FREEZER	17.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	36.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BBQ PORK	WALK IN COOLER	27.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

Overall Comments:

NOTE: NOTICED THAT THE NAME OUTSIDE THE FACILITY POSTED DOES NOT MATCH THE FACILITY NAME ON FILE. THE PIC CALLED TO VERIFY IF THE OWNER WOULD LIKE TO CHANGE THE NAME TO REFLECT THE NAME POSTED OUTSIDE HOWEVER, THEY WOULD LIKE TO KEEP THE NAME HUNG CHEONG INC. THERE HAS BEEN NO CHANGE OF OWNERSHIP.

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 **12/11/2023**. 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: YEN TRAN
PIC
Signed On: November 27, 2023