

# 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> FA0251894 - SO GONG DONG TOFU HOUSE		<b>Site Address</b> 231 W CALAVERAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 09/13/2022		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>80</b> </div>		
<b>Program</b> PR0366177 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> YI, DANIEL		<b>Inspection Time</b> 15:30 - 16:45			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> HYE RAN JEON				<b>FSC</b> HYE RAN JEON 11/30/2022

  

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

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *At the front counter, in the 2 door prep unit, measured tofu at 51F. Per operator, tofu stored on the counter-top during lunch service between 10:30am and 2:30pm. Measured ambient air temperature of 2 door prep unit at 45F. [CA] Ensure potentially hazardous foods are held cold at 41F or below. Provide repairs for 2 door prep unit where unit is able to maintain potentially hazardous foods at 41F or below. [SA] Operator discarded tofu.*

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the 2 door prep unit, measured a closed bag of cooked fishcake at 56F. Per operator, fish cake was prepared during lunch service at 10:30am. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow unsealed containers, separated into smaller portions, and/or using an ice bath. [SA] Fishcake was reheated on the counter-top to 165F to be served for dinner service.*

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

**Inspector Observations:** *In the kitchen area, around the warewash area, observed multiple fruit flies. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.*

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:** *At the front service area, in the 2 door prep unit, measured ambient air temperature of 2 door prep unit at 45F. [CA] Ensure 2 door prep unit is repaired and able to maintain potentially hazardous foods at 41F or below.*

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 kitchen area, observed back gate is left open. Observed gap between floor and door sweep at the back gate. [CA] Ensure all doors are kept closed to prevent an entrance for vermin. Install a floor sweep at the back gate to prevent an entrance for vermin.*

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

**Inspector Observations:** *In the kitchen area, in and around the wastewater drainage channel, observed heavy accumulation of food debris. [CA] Ensure all facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
tofu	walk-in refrigerator	38.00 Fahrenheit	
ambient air temperature	2 door prep unit	45.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
spam	3 door prep unit	41.00 Fahrenheit	
tofu	2 door prep unit (kitchen)	39.00 Fahrenheit	
beef	2 door prep unit (kitchen)	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
beansprout kimchi	2 door prep unit	43.00 Fahrenheit	+/-2
galbi	2 door prep unit (kitchen)	41.00 Fahrenheit	
fishcake	3 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
tofu	2 door prep unit	51.00 Fahrenheit	
fishcake	2 door prep unit	56.00 Fahrenheit	
cooked spinach	3 door prep unit	41.00 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 9/27/2022. 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: HYE RAN JEON  
MANAGER  
Signed On: September 13, 2022