

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 FA0250505 - MR HONG'S CHINESE FAST FOOD		Site Address 1210 1ST ST, GILROY, CA 95020		Inspection Date 09/19/2024	
Program PR0360801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MR HONG'S CHINESE FAST I		Inspection Time 13:15 - 14:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By PABLO RIVERA	FSC Christy La 11/27/28	

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						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		
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		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0250505 - MR HONG'S CHINESE FAST FOOD	Site Address 1210 1ST ST, GILROY, CA 95020	Inspection Date 09/19/2024
Program PR0360801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR HONG'S CHINESE FAST FOOD INC	Inspection Time 13:15 - 14:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Rice within the rice warmer was measured between 129-132°F at the time of inspection.

Per PIC, the cord got disconnect for maybe 20mins.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Re-heat the rice to 165°F.

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

Inspector Observations: Bulk containers in the dry storage area have scoops directly inside of the bins.

[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. Hood filters are starting to have dust/grease build up on them.

[CA] Ventilation hood filters shall be maintained clean and good repair.

2. Light under the deep fryers have duct tape on it at the time of inspection.

[CA] Make proper repairs to fixture.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Reach in #2 (next to cook line)	40.00 Fahrenheit	
Raw steak	Reach in #2 (next to cook line)	39.00 Fahrenheit	
Noodles	Reach in #3 (3-door refrigeration)	39.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Raw steak	Reach in (next to cook line)	40.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Ambient	Reach in freezer	5.00 Fahrenheit	
Soup	Cook line (Hot holding)	153.00 Fahrenheit	
Beef and broccoli	Cook line	189.00 Fahrenheit	Final cook temperature.
Cooked chicken	Cook line (Hot holding)	157.00 Fahrenheit	
Shelled eggs	Reach in #3 (3-door refrigeration)	39.00 Fahrenheit	
Cooked noodles	Cook line (Hot holding)	158.00 Fahrenheit	
Raw shrimp	Reach in (next to cook line)	40.00 Fahrenheit	
Raw fish	Prep table (Sushi prep area)	39.00 Fahrenheit	
Rice	Rice cooker (next to steam table)	129.00 Fahrenheit	Maintain at 135°F above. SA
Imitation crab	Prep table #2 (Sushi prep area)	39.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0250505 - MR HONG'S CHINESE FAST FOOD	Site Address 1210 1ST ST, GILROY, CA 95020	Inspection Date 09/19/2024
Program PR0360801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR HONG'S CHINESE FAST FOOD INC	Inspection Time 13:15 - 14:15

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 **10/3/2024**. 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: Pablo Rivera
Manager

Signed On: September 19, 2024