

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 FA0212191 - TONG SOON GARDEN RESTAURANT	Site Address 3240 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/14/2025
Program PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JOON H KIM	Inspection Time 13:15 - 14:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOONHO KIM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/14/2025

Cited On: 08/11/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/14/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
fried chicken	3-door preparation unit	62.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
cooked beef	3-door preparation unit	58.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
mussels	3-door preparation unit	41.00 Fahrenheit	
beef	walk-in cooler	50.00 Fahrenheit	Cooling. Per PIC, prepped 1 hour ago.
raw shrimp	3-door preparation unit	41.00 Fahrenheit	
raw shrimp	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection on 8/11/2025.

The following major violations have been corrected:

- K07: Proper hot and cold holding temperatures. Observed foods are now held at proper holding temperatures in the preparation unit or in the walk-in cooler. Ice was added to several foods in the preparation unit to maintain cold temperatures. See measured observations. No foods stored at room temperature at the time of inspection.

- K09: Proper cooling methods. Observed cooked foods including beef and chicken are properly cooling in the preparation unit. See measured observations. Discussed with PIC to ensure that cooling foods remain loosely covered or uncovered to facilitate air circulation and proper cooling.

Continue to address remaining violations as cited on the routine inspection report.

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 **8/28/2025**. 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.

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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: Joonho Kim
Owner
Signed On: August 14, 2025