

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 FA0256371 - NEW HWONG KOK BAKERY		Site Address 1705 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/14/2026		Placard Color & Score YELLOW 68		
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW HWONG KOK INC		Inspection Time 11:15 - 12:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SU				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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						N
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

1. Observed employee wearing gloves and conducting cleaning tables and food handling without washing and changing gloves in between different duties.

[Corrective Action] Ensure hands are washed whenever conducting different job duties such as going from cleaning to handling food.

[Corrected on Site] Employee removed/discarded gloves and washed hands.

2. Observed employee coming out from restroom and started to conduct food prep. Employee stated that hands were already washed in the restroom.

[Corrective Action] Ensure hands are re-washed after coming out from the restroom.

[Corrected on Site] Employee re-washed hands.

Follow-up By 01/20/2026

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

Inspector Observations:

Egg tart on the warming plate was measured at 120 degrees Fahrenheit. Per employee, egg tart was cooked at 8:00 AM.

Shrimp ball and tofu shrimp on the shelf above steam table was measured at 68 degrees Fahrenheit. Per employee, shrimp ball and tofu shrimp was cooked at 7:30 AM.

Rice sheet with shrimp was measured at 95 degrees Fahrenheit. Per employee, the rice sheet with shrimp was cooked at 8:30 AM.

[Corrective Action] Maintain Potentially Hazardous Foods above 135 degrees Fahrenheit or below 41 degrees Fahrenheit.

[Suitable Alternative] Egg tart will be discarded by 12:00 PM. Shrimp ball and tofu shrimp will be discarded by 11:30 AM. Rice sheet with shrimp will be discarded by 12:30 PM.

****Note** Recommended facility use a four hour time to monitor foods that are not maintained by temperature.**

Follow-up By 01/20/2026

Minor Violations

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

Inspector Observations:

1. Expired Food Safety Certificate.

[Corrective Action] Maintain Food Safety Certificate current and valid.

2. Employee's Food Handler's Card not available for review.

[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water pressure is weak on the right faucet of the 3 compartment sink.

[Corrective Action] Ensure hot water pressure is adequate.

Follow-up By 01/20/2026

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

Inspector Observations:

Grime accumulation in the rubber seals of most refrigeration units, on the dough mixer, on the dough blender, on the sides of the cooking equipments, on the door handles of most refrigeration units and food storage containers.

[Corrective Action] Maintain facility clean. Clean all equipments.

Follow-up By 01/20/2026

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Lack of chlorine test strips.

[Corrective Action] Provide chlorine test strips.

Follow-up By
01/20/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Damp wiping cloths observed on the work tables.

[Corrective Action] Store wiping cloths in sanitizer solution.

[Corrective Action] Employee made a solution of chlorine sanitizer (100 PPM) and stored and stored cloth in it.

Follow-up By
01/20/2026

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Toilet paper not stored in the toilet paper dispenser in the restroom.

[Corrective Action] Store the toilet paper in the toilet paper dispenser.

Follow-up By
01/20/2026

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

Inspector Observations:

Heavy grime accumulation on the floor under the counters and refrigeration units at the service area. Water pooling in areas of missing floor tiles under the cookline. Grease accumulation on the floors by the stock pot burner and the dough blender.

[Corrective Action] Maintain floor clean and in good condition.

Follow-up By
01/20/2026

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	2 door upright cooler - right	41.00 Fahrenheit	
red bean bun	2 door upright display cooler - right	39.00 Fahrenheit	service area by front door
egg yolk mixture	2 door upright cooler - left	36.00 Fahrenheit	
shrimp ball, tofu, shrimp	shelf on top of steam table	68.00 Fahrenheit	cooked at 7:30 AM
rice sheet with shrimp	shelf on top of steam table	95.00 Fahrenheit	cooked at 7:30 AM
bean sprouts	4 drawer prep cooler	40.00 Fahrenheit	
egg tart shell	2 door upright freezer	9.00 Fahrenheit	
hot water	handwash sink	125.00 Fahrenheit	
noodles	2 door undercounter cooler	37.00 Fahrenheit	
hot water	3 compartment sink	128.00 Fahrenheit	
chicken bun	2 door upright display cooler - left	40.00 Fahrenheit	service area by front door
sticky rice, shu mai	steamer	138.00 Fahrenheit	
rice porridge	rice cooker	159.00 Fahrenheit	
stir fried noodles	steam table	153.00 Fahrenheit	
egg tart	warmer plate	120.00 Fahrenheit	cooked at 8:00 AM
shredded BBQ pork	2 door upright cooler	41.00 Fahrenheit	by back door
milk, eggs	2 door upright display cooler	40.00 Fahrenheit	service area by restroom
chlorine sanitizer	wiping bucket	100.00 PPM	
chicken feet	steam table	142.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted in conjunction with the foodborne illness investigation.

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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 **1/28/2026**. 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: Peishan Su
person in charge
Signed On: January 14, 2026