

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 FA0259132 - KONG TOFU & BBQ	Site Address 19626 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 10/12/2026
Program PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIM, JOO-DONG	Inspection Time 11:00 - 12:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By YU JIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	

Overall Comments:

On-site for an operator scheduled follow-up inspection after facility was closed due to evidence of cockroach activity.

The following was provided prior to the follow-up inspection:

- 1) Pest control service report from a licensed provider, Crane, stating that the facility was treated*
- 2) Additional checkup conducted by Crane, stating that no cockroach activity was observed*
- 3) Signed and completed vermin reopening checklist*

During the follow-up inspection, observed no live or dead cockroach activity.

Facility appears to have been thoroughly cleaned. Equipment unnecessary for the operation of the facility has been removed. Observed most of the cited structural deficiencies corrected. Continue to seal wire/pipe connections.

Facility may now be reopened and resume normal operation.

Facility change of ownership permit is hereby issued.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Oullim BBQ and Tofu

NEW OWNER: Elissa Lee

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13 An invoice for the permit fee in the amount of \$1497.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2026 - 10/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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***Structural Review inspection conducted on 09/15/2026.**

***Permit condition: WALLS AND CEILING ABOVE DISHWASHER UNIT TO BE KEPT CLEAN AND MOISTURE FREE.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

***Notes:**

Side storage room previously did not have cove-basing; However, during this follow-up inspection, observed epoxy cove-basing installed.

Facility has re-done/resealed the epoxy floor; Floor of the kitchen, service, and side storage area have been re-done with new epoxy, and with new epoxy cove-basing.

Epoxy flooring must be troweled with a uniform thickness of at least 1/8 inch. Epoxy paint/rolled on epoxy commonly used on garage floors are not acceptable.

Approved flooring handout provided to the person in charge.

Per contractor, epoxy was troweled to between 1/4 inch and 3/8 inch, and is of Stonehard Stonclad typing.

Epoxy floor appears to be of approved thickness and material.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **10/26/2026**. 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: Yu Jin
PIC
Signed On: October 12, 2026