

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 FA0207417 - HAN KEE II RESTAURANT		Site Address 2017 TULLY RD, SAN JOSE, CA 95122		Inspection Date 01/06/2026		Placard Color & Score GREEN 70		
Program PR0304764 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAN KEE II RESTAURANT INC		Inspection Time 14:00 - 15:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By LINH				FSC Minh Du 09/11/2030

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						S
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				N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods					X		N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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	X	
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 cook line, the following PHF items were maintained out in ambient temperature:*

- Bowl of blanched shrimp measured at 83F.
- Container of blanched pork kidney measured at 76F.
- Container of fish balls in soup measured at 131F.
- Colander of bean sprouts measured at 64F.
- Bowl of blanched bok choy measured at 61F.
- Pot of porridge measured at 96F.
- Pot of beef stew measured at 98F.

Per cook line employee, all items were either blanched in advance for the lunch rush and have been out for approximately 30 minutes to an hour. Pots of porridge and beef stew, per employee was reheated in the approximately 2 hours prior to warm, and that the item is reheated again upon orders.

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

[COS/SA] All items were returned into the preparation refrigerator to immediately cool. Container of fish balls at the cook line hot holding was reheated to 165F prior to hot holding at 135F. Pots of beef stew and porridge were placed on time as a public health control (TPHC) and will be discarded at 4:00 PM.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Paper towels were maintained outside of dispensers at the hand wash station in the kitchen as well as at the butcher station.*

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: *Rodent droppings was observed in the following areas:*

- 5+ on floor in the equipment storage room at the corner of the facility.
- 10+ on floor underneath the storage rack in the dry storage area where utensils are stored.
- 2+ along the stairwell leading to the balcony storage area in the dry storage area.
- 10+ on the wooden shelves in the storage room for old equipment and boxes of documents.

Observed numerous areas around the dry storage room for food, storage room for documents, and the adjacent dining/storage area with sticky traps and plates of rodenticide.

No contamination of food or food contact surfaces was observed. PIC stated that facility is serviced by pest control, however, they were unsure of the frequency of service. Pest control reports were unavailable for review.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

**** A follow-up inspection will be conducted to verify that affected areas have been cleaned and sanitized.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Follow-up By
01/13/2026

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Inspector Observations: *Bag of cooked pork large intestines and pork ears thawing in ambient temperature.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed numerous areas around the dry storage room for food, storage room for documents, and the adjacent dining/storage area with plates of rodenticide pellets. Observed rodenticide blocks places on inverted chairs in the adjacent dining/storage room.*

[CA] *Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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

Inspector Observations: *Accumulation of grime observed on refrigerator door handles, doors of refrigerators, storage racks inside walk-in refrigerators, handles of preparation sinks, equipment surfaces, etc.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Observed bowls used as scoops in numerous bulk ingredient bins.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

Observed scoops stored in bulk ingredient bins with handles in direct contact with food ingredient.

[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: *Heavy accumulation of grease and soot observed on ventilation hood above roasting ovens.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

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

Inspector Observations: *Restroom door maintained opened.*

[CA] *Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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: *Rear door of the facility observed slightly propped opened.*

[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

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

Inspector Observations: *Heavy accumulation of debris, grime, grease, and food debris observed on floors throughout the kitchen and butcher area.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Food preparation sink	127.00 Fahrenheit	
Blanched duck	Walk-in refrigerator	41.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Cooked lobster	Walk-in refrigerator	41.00 Fahrenheit	
Herbal soup	Walk-in refrigerator	40.00 Fahrenheit	
Cooked ground pork	Hot holding	138.00 Fahrenheit	
Fried shrimp chip with shrimp	Walk-in refrigerator	41.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked beef balls	Hot holding	136.00 Fahrenheit	
Cooked rice	Rice warmer	146.00 Fahrenheit	
Warm water	Hand wash sinks	102.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Ware wash sink	141.00 Fahrenheit	
Cooked duck leg quarters	Walk-in refrigerator	41.00 Fahrenheit	
Cooked pork intestines	Walk-in refrigerator	41.00 Fahrenheit	
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Cooked duck wings	Walk-in refrigerator	41.00 Fahrenheit	
Raw marinated BBQ pork	Walk-in refrigerator	41.00 Fahrenheit	
Raw whole pork	Walk-in refrigerator	41.00 Fahrenheit	
Cooked pork kidney	Cook line	165.00 Fahrenheit	
Steamed flour cake	Walk-in refrigerator	41.00 Fahrenheit	
Pork based soup	Cook line	202.00 Fahrenheit	
Cooked princess chicken	Walk-in refrigerator	41.00 Fahrenheit	
Beef balls	Merchandise refrigerator	40.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

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 **1/20/2026**. 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: Linh
PIC
Signed On: January 06, 2026