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	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/02/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	10:45 - 12:30
Inspected By	**Inspection Type**	**Consent By** / **FSC**
KATHY VO	ROUTINE INSPECTION	JOSUE (EMPLOYEE) / Joonho Kim 11/10/2027

Placard Color & Score
YELLOW
69

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						
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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/02/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	10:45 - 12:30

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: Observed multiple improper handwashing practices, including: employees touching their face, then proceeding to handle food without an intermediate handwashing step or changing gloves. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and instructed employees to properly wash hands prior to handling foods.

Follow-up By 11/09/2026

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

Inspector Observations: 1) On the preparation counter, measured beansprouts in standing water at 66F. Per employee, beansprouts were removed from refrigeration less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee added ice to beansprouts during inspection to facilitate rapid cooling.

Follow-up By 11/09/2026

2) In the preparation inserts, measured container of cooked chicken from 45-49F. Observed chicken is stored above the insert cooling line. Per employee, chicken was removed from refrigeration unit less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Half of container of chicken was relocated to the under counter refrigeration to facilitate rapid cooling.

Minor Violations

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

Inspector Observations: Observed storage of wiping cloth bucket in the handwash sink, partially blocking access. [CA] Handwash station shall be fully stocked and accessible at all times.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Observed storage of food tray placed directly atop of the trash can. [CA] Food shall be separated and protected from cross contamination.

2) Observed storage of raw meats over ready-to-eat produce in refrigeration units and the walk-in cooler. [CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed storage of food on the floor of the food preparation area and in the walk-in cooler. [CA] Food shall be stored at least six inches above the floor to prevent contamination.

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

Inspector Observations: Observed accumulation of grease and food debris at the cook line, especially underneath cooking equipment and on the ventilation hoods. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/02/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	10:45 - 12:30

Inspector Observations: Observed use of unapproved, plug-in, domestic steamer (Boar) for dumplings, domestic freezer, international noodle machine (unknown brand), and large plastic container (garbage bin) for food storage. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: 1) Observed storage of utensils (rice paddle) inside standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2) Observed use of bowls without handles in bulk ingredient bins. [CA] Provide approved scoops with handles to prevent direct hand contamination with food.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the hot water knob at the faucet at 2-compartment sink (next to the mechanical dishwasher) is broken. Facility has installed a separate hose for hot water. [CA] Plumbing fixtures shall be approved and maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	preparation counter	66.00 Fahrenheit	
cooked chicken	walk-in cooler	41.00 Fahrenheit	
cooked chicken	preparation inserts	49.00 Fahrenheit	45-49F
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
raw beef	3-door under counter	41.00 Fahrenheit	
beverages	2-door upright cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
mussels	preparation inserts	37.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
ambient	walk-in freezer	10.00 Fahrenheit	
jjajangmyeon sauce	preparation counter	180.00 Fahrenheit	Just cooked.
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at $290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and $664 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **11/16/2026**.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.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0212191 - TONG SOON GARDEN RESTAURANT	3240 EL CAMINO REAL, SANTA CLARA, CA 95051	11/02/2026
Program	**Owner Name**	**Inspection Time**
PR0300393 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	JOON H KIM	10:45 - 12:30

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: November 02, 2026