

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 FA0274395 - TTOBONGEE		Site Address 3080 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 04/20/2026		Placard Color & Score GREEN 74		
Program PR0414970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAMINO ZAZANG INC		Inspection Time 13:00 - 14:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MANUEL				FSC Jaewoo Peter Chung 02/27/2031

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						
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				
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		
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		
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		
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		

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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: *At the 3-compartment sink, observed employee handling dirty and contaminated dishes, then handling clean dishes without an intermediate handwashing step. [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 directed employee to properly wash hands and to re-wash contaminated dishes. Discussed handwashing policy with PIC and employees.*

Minor Violations

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

Inspector Observations: ****REPEAT VIOLATION**** *Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of his or her employment as food handler. Food handler cards shall be available for review.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: ****REPEAT VIOLATION**** *On the preparation counter, measured seafood containers stored on top of ice from 44-48F. Observed containers are not fully submerged in ice. Per PIC, seafood was moved from refrigeration units approximately 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employee added more ice to the containers to facilitate rapid cooling during inspection.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 2-door preparation unit, observed fried rice cooling while stored in a deep container and covered with plastic wrapping. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *1) Observed employee stacking clean, wet dishes on top of each other, and using a reusable cloth to dry dishes. [CA] Discontinue wet stacking of dishes. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

2) Observed accumulation of black mold-like substances in the interior panels of the ice machine. [CA] Food contact surfaces shall be routinely cleaned and sanitized.

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

Inspector Observations: *Observed bleach and degreaser stored inside spray bottles without proper labeling. [CA] Spray bottles containing chemicals removed from original container shall be labeled with common name.*

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

Inspector Observations: *Observed the active use of unapproved pasta maker (unknown Korean brand). Per employee, new equipment was obtained 3 months prior. [CA] Discontinue the use of unapproved equipment. Food 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).*

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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 working utensils stored in 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 bowls without handles stored inside bulk ingredient bins. [CA] Provide approved utensils such as scoops with handles to ensure hands to prevent direct hand contact with food.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
raw chicken	2-door upright freezer	5.00 Fahrenheit	
seafood (shrimp, clams, squid)	preparation counter on ice	44.00 Fahrenheit	44-48F
water	handwash sink (restroom)	100.00 Fahrenheit	
raw chicken	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw chicken	2-door upright cooler	41.00 Fahrenheit	
fried chicken	cook line	177.00 Fahrenheit	Final cooking temperature.
water	2-compartment sink	120.00 Fahrenheit	
fried pork	cook line	196.00 Fahrenheit	Final cooking temperature.
jjampong	stovetop	143.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
jjangjangmyeon sauce	countertop warmer	143.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159411.

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 **5/4/2026**. 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: Peter Chung

Owner

Signed On: April 20, 2026