

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 FA0205488 - HAWAIIAN DRIVE INN		Site Address 1095 TULLY RD, SAN JOSE, CA 95122		Inspection Date 12/08/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 93 </div>		
Program PR0303185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUH, DUK KYUN		Inspection Time 10:45 - 11:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO				FSC Duk Suh 11/04/2027

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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						S
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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: Observed dish washing employee wash, rinse, and dip utensils inside sanitizing solution for less than five seconds. Dishes were then stacked together and returned on the wall-mounted rack above the three-compartment sink for storage.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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: Tray of raw breaded shrimp maintained above containers of ready-to-eat macaroni salad.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Numerous containers of food stored directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

**** Repeat violation.**

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

Inspector Observations: Toilet tissue maintained on top of dispenser inside the men's restroom.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Khalua pork	Hot holding unit	187.00 Fahrenheit	
Japchae	Two-door food preparation refrigerator	41.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	40.00 Fahrenheit	
Chicken katsu	Deep fryer	189.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	30.00 Fahrenheit	
Cooked rice	Rice warmer	156.00 Fahrenheit	
Raw marinated short rib	Walk-in refrigerator	39.00 Fahrenheit	
Bean sprouts	Two-door food preparation refrigerator	40.00 Fahrenheit	
Cooked beef	Griddle	157.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Raw breaded chicken	Three-door food preparation refrigerator	41.00 Fahrenheit	
Raw ahi tuna	Two-door food preparation refrigerator	32.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Raw marinated chicken	Three-door food preparation refrigerator	38.00 Fahrenheit	
Raw breaded shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Slice tomatos (hamburger set)	Two-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Raw breaded shrimp	Three-door food preparation refrigerator	40.00 Fahrenheit	
Raw khalua pork	Walk-in refrigerator	38.00 Fahrenheit	
Raw marinated beef short rib	Three-door food preparation refrigerator	40.00 Fahrenheit	Top insert
Macaroni salad	Two-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Macaroni salad	Walk-in refrigerator	41.00 Fahrenheit	
Raw marinated beef	Three-door food preparation refrigerator	39.00 Fahrenheit	Top insert

Overall Comments:

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 **12/22/2023**. 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: Duk Suh
Owner
Signed On: December 08, 2023