

# 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

|                                                                                  |  |                                                                |                                             |                                      |                                         |                                                                                                                                                                |  |                                                |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------------------|
| <b>Facility</b><br>FA0206877 - KIM TAR RESTAURANT                                |  | <b>Site Address</b><br>1698 HOSTETTER RD J, SAN JOSE, CA 95131 |                                             | <b>Inspection Date</b><br>03/20/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>74</b> </div> |  |                                                |
| <b>Program</b><br>PR0305054 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                | <b>Owner Name</b><br>KIM TAR RESTAURANT INC |                                      | <b>Inspection Time</b><br>11:15 - 12:45 |                                                                                                                                                                |  |                                                |
| <b>Inspected By</b><br>MINDY NGUYEN                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                             | <b>Consent By</b><br>SAENG           |                                         |                                                                                                                                                                |  | <b>FSC</b> SAENGTAWEETRAIPALDEEK<br>11/16/2025 |

| 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   |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | X      |     |     | N   |
| 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     |        |     |     | 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                                    | 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                    |     |     |
| 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                                                | X   |     |
| 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 | X   |     |
| 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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Time as a Public Health Control (TPHC) was used for the hot items at the front service area. However, the time log had not been filled out today. PIC stated the food had been left out since 10am today (approximately 90 minutes prior).*

**[CA]** *When using TPHC, foods must be IMMEDIATELY time-marked.*

**[COS]** *The time log was filled out.*

#### Minor violation:

*TPHC written procedures were not available upon request.*

**[CA]** *When using TPHC, written procedures must be available.*

**[COS]** *Filled out TPHC form.*

### Minor Violations

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

**Inspector Observations:** *Inside the women's restroom: observed the paper towel dispenser's battery ran out. Note: a paper towel roll was stored on the toilet.*

**[CA]** *Keep the paper towel dispenser in working condition.*

**[COS]** *The battery was replaced.*

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:** *Measured chlorine in the dishwasher to be 0ppm. No active dishwashing was occurring.*

**[CA]** *Repair dishwasher so that it can sanitize dishes at 50ppm chlorine.*

*Until the dishwasher is repaired, dishes can be washed and rinsed in the dishwasher, but must be manually sanitized in the 3-compartment sink in 100ppm chlorine.*

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:** *Inside the walk-in refrigerator: observed raw meat stored directly above ready-to-eat food (noodles).*

**[CA]** *Store raw meat away from/below ready to eat foods.*

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

**Inspector Observations:** *Observed boxes of food stored on the floor inside the walk-in freezer.*

**[CA]** *Store food at least 6 inches above the floor on approved shelving.*

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

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**Inspector Observations:** *In the front food prep area: observed heavy accumulation of grease on the pipes against the wall.*

**[CA] Keep surfaces clean.**

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 soiled cardboard was used to line floors and shelves throughout the facility.*

**[CA] Discard cardboard. All surfaces must be smooth, durable, and easily cleanable.**

*2) Observed plastic bowl used as a scoop inside bulk container.*

**[CA] Use only approved scoops with handles to prevent cross-contamination.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Observed soiled wiping cloth stored on dishwasher.*

**[CA] Store wiping cloths in sanitizer solution (100ppm chlorine or 200ppm quaternary ammonia) when not in use.**

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:** *In the front prep area: observed employee's personal drink cup uncovered and stored on the top shelf above other open containers of food.*

**[CA] Store persona food/items away from and below food.**

## Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.  
Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item                 | Location                | Measurement       | Comments |
|----------------------|-------------------------|-------------------|----------|
| STEAMED RICE NOODLES | COUNTERTOP              | 150.00 Fahrenheit |          |
| FISH                 | PREP INSERT             | 48.00 Fahrenheit  |          |
| WARM WATER           | HANDWASH SINK           | 100.00 Fahrenheit |          |
| RAW SPROUTS          | PREP INSERT             | 41.00 Fahrenheit  |          |
| COOKED BEEF          | WALK-IN REFRIGERATOR    | 40.00 Fahrenheit  |          |
| CHLORINE             | DISHWASHER              | 0.00 PPM          |          |
| HOT WATER            | 3-COMPARTMENT SINK      | 120.00 Fahrenheit |          |
| FISH CAKE, MEAT      | PREP INSERT             | 40.00 Fahrenheit  |          |
| NOODLES              | REACH-DOWN REFRIGERATOR | 41.00 Fahrenheit  |          |
| RICE                 | RICE WARMER             | 180.00 Fahrenheit |          |

## Overall Comments:

**Measure the chlorine in the dishwasher daily before use. Provided and filled out TPHC written procedures.**

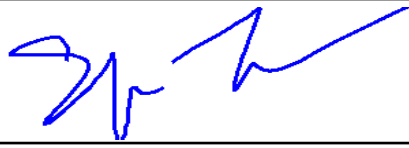
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/3/2025**. 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.

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## 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 |



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**Received By:** Saengtawee Traipakdeekul  
Manager  
**Signed On:** March 20, 2025