

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 FA0230847 - BENG NYUN SON NIM		Site Address 2725 EL CAMINO REAL 102, SANTA CLARA, CA 950		Inspection Date 01/13/2026	
Program PR0305812 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIM, YONGHUI		Inspection Time 11:30 - 13:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By LEE EUN	FSC Thomas Kim 02/23/2028		

Placard Color & Score
YELLOW
65

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						
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		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		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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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	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 FA0230847 - BENG NYUN SON NIM	Site Address 2725 EL CAMINO REAL 102, SANTA CLARA, CA 95051	Inspection Date 01/13/2026
Program PR0305812 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIM, YONGHUI	Inspection Time 11:30 - 13:15
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: *MAJOR** Observed employee handling raw chicken with gloves, then proceeding to handle clean equipment without changing out gloves or washing hands. [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 instructed employee to wash hands and to wash, rinse, and sanitize contaminated equipment.***

Follow-up By
01/20/2026

****MINOR** Observed employee washing gloved hands in the preparation sink. [CA] Gloves shall be removed prior to washing hands. Gloves shall be changed and used as required. Handwashing shall take place in the designated handwash sink.**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *MAJOR** Observed the only handwash sink was filled with cooking equipment and not accessible at the time of inspection. [CA] Handwash sink shall be fully stocked and accessible at all times. [COS] Employees cleared the handwash sink for use and relocated the cooking equipment.***

Follow-up By
01/20/2026

****MINOR** Observed paper towel rolls are not stored inside a dispenser. [CA] Paper towels shall be provided in dispensers to prevent contamination.**

K14 - 8 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: *MAJOR** Observed employees washing dishes and utensils without the use of sanitizer. Employees did not know how to set up the 3-compartment sink with sanitizer. [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. [COS] Specialist instructed employees on how to properly wash, rinse, and sanitize all food contact surfaces, and how to set up the 3-compartment sink.***

Follow-up By
01/20/2026

****MINOR** Measured the chlorine concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished with a chlorine concentration of 50 ppm.**

Minor Violations

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

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks test strips for sanitizer of choice (chlorine). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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 plastic trash bags are used to cover and store foods inside the upright cooler. [CA] Discontinue storage of food in plastic trash bags. Use only approved, food-grade materials or containers.*

OFFICIAL INSPECTION REPORT

Facility FA0230847 - BENG NYUN SON NIM	Site Address 2725 EL CAMINO REAL 102, SANTA CLARA, CA 95051	Inspection Date 01/13/2026
Program PR0305812 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KIM, YONGHUI	Inspection Time 11:30 - 13:15

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed deep fryer and stove extend outside of the ventilation hood. [CA] The ventilation hood shall overhang or extend a minimum of six inches over cooking equipment.

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 leak in pipes underneath handwash sink whenever the handwash sink is used. A standing bucket of water is placed underneath the handwash sink. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hard boiled egg	2-door preparation unit	40.00 Fahrenheit	
raw chicken	2-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
water	preparation sink	120.00 Fahrenheit	
kimchi	1-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	1-door upright freezer	10.00 Fahrenheit	
cooked chicken	preparation counter	90.00 Fahrenheit	Cooling. Per employees, cooked 30 minutes prior.
water	3-compartment sink	120.00 Fahrenheit	
raw chicken	2-door upright cooler (2)	41.00 Fahrenheit	
chicken soup	cook line	180.00 Fahrenheit	
stuffed chicken	cook line	176.00 Fahrenheit	Final cooking temperature.
rice	rice cooker	160.00 Fahrenheit	

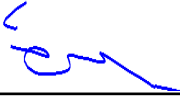
Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (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 **1/27/2026**. 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: Lee Eun
Employee

Signed On: January 13, 2026