

**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> FA0255935 - KIM'S TASTY BITES		<b>Site Address</b> 1855 HILLSDALE AV 12, SAN JOSE, CA 95124	<b>Inspection Date</b> 08/25/2025
<b>Program</b> PR0373741 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> KIM DIEU DUONG	<b>Inspection Time</b> 15:20 - 15:50
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KIM (O)	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/19/2025

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

**Compliance of this violation has been verified on: 08/25/2025**

Cited On: 08/19/2025

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

**Compliance of this violation has been verified on: 08/25/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
warm water	handsink (prep)	100.00 Fahrenheit	
refried beans	counter	103.00 Fahrenheit	process of cooling
rice	counter	107.00 Fahrenheit	process of cooling
sausage	warmer	149.00 Fahrenheit	
sliced cheese	2 door cold top	41.00 Fahrenheit	

**Overall Comments:**

*Upon follow-up inspection, measured PHFs less than 41F and hot held PHFs at or above 135F in warmer unit, found hand wash station accessible and stocked with soap and paper towels. Continue to correct the remaining violations noted on 8/19/25.*

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 **9/8/2025**. 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.

**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:** Kim Duong  
 Owner  
**Signed On:** August 25, 2025