

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 FA0257695 - HONG DAE POCHA	Site Address 3450 EL CAMINO REAL 101, SANTA CLARA, CA 950	Inspection Date 09/26/2025
Program PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name H&D INVESTMENT CORPOR.	Inspection Time 11:55 - 12:50
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By TONG YOO

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 09/26/2025

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

Inspector Observations: Only hand sink is blocked with a rack with buckets and basin was storing hoses.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Remove rack make hand sink accessible.

Cited On: 09/26/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed Vermin: Documented in the following areas:

rodent droppings observed in the following locations;

- 1 dropping on top of electrical box in kitchen
- multiple droppings under the upright 2 door refrigeration unit
- about 3 droppings on floor under the register
- about 5 droppings observed on floor on right side of 1 door unit near front door
- about 3 droppings observed behind 1st booth near entrance

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Discussed with operator to thoroughly clean floor and premises before requesting a re-opening inspection; any evidence of vermin, dead or live, will result in facility being ordered to remain closed.

Minor Violations

Cited On: 09/26/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy accumulation of food debris observed under equipment in kitchen; accumulation of stagnant water observed in several areas of kitchen.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Measured Observations

N/A

Overall Comments:

1. Observed Vermin: Documented in the following areas:

- rodent droppings observed in the following locations;**
- 1 dropping on top of electrical box in kitchen
- multiple droppings under the upright 2 door refrigeration unit
- about 3 droppings on floor under the register

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- about 5 droppings observed on floor on right side of 1 door unit near front door
- about 3 droppings observed behind 1st booth near entrance

PIC provided last pest control service dated 9/26/2025 (service at 7:30 AM) pest control invoices indicates multiple indications of cleaning, including cleaning of floors. Facility is to follow recommendations from pest control service.

- 2. Photographs: Taken for documentation purposes: yes**
- 3. Supervisor Notified: yes**
- 4. Notification: The person in charge during inspection, Tong Yoo, has been informed that the facility must close immediately.**

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Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

During a follow-up inspection, no live or dead vermin, indication of the dropping, gnawing, or rat rub marking shall be observed, or facility will be ordered to remain closed for imminent health risk.

The permit holder of the facility must provide a pest control company report which indicates what interventions were conducted, observed violations and recommendations.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum two hours, during non-business hours, and upon inspector availability. Call office at 408-918-3400 to request a follow up inspection.

- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions via the County Ordinance Code Section B11-55.**
- **A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/10/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



Yoo

Received By: Tong Yoo
Owner

Signed On: September 26, 2025