

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 FA0256143 - NEW HWONGKOK	Site Address 2854 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 12/11/2024
Program PR0374038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NEW HWONGKOK INC	Inspection Time 12:00 - 12:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY YEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/26/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/26/2024

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

Compliance of this violation has been verified on: 12/11/2024

Cited On: 11/26/2024

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

Compliance of this violation has been verified on: 12/11/2024

Minor Violations

Cited On: 12/11/2024

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
12/11/2024

Cited On: 12/11/2024

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Repeated violation: Some individually packaged dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Follow-up By
12/11/2024

Cited On: 12/11/2024

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

Inspector Observations: Repeated violation: Re-used cardboard (from shipping boxes) used to line shelves and the floor of the cookline.

[CA] Do not use cardboards to line shelves or cover the floor area.

Follow-up By
12/11/2024

The screen covers of the make-up air vents back in the preparation area and the restroom's exhaust fan have heavy dust accumulation.

[CA] Clean the screen covers of the makeup air and the exhaust fan regularly.

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Measured Observations

Item	Location	Measurement	Comments
Steam rice	Rice cooker	164.00 Fahrenheit	
Chow mein	Steam table	145.00 Fahrenheit	
Beef	Final cook	176.00 Fahrenheit	
Dim sum	Display case	160.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 11/26/2024. The restaurant was issued a conditional pass due to the failure of keeping hot food products on appropriate temperature zone, blocking the only handwash station back in the kitchen area, and lack of proper handwashing practice.

During today's follow-up inspection, the above major violations are corrected. Therefore, the facility is issued a pass green placard. However, the above repeated minor

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 **12/25/2024**. 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: Jenny Yen
Manager
Signed On: December 11, 2024