

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0204809 - SO GONG DONG TOFU HOUSE		Site Address 4127 EL CAMINO REAL A, PALO ALTO, CA 94306		Inspection Date 06/24/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0300357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YOON, JUNGMI		Inspection Time 12:15 - 14:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH YOON				FSC Juan Poot 02/09/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records		X					N
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures	X						S
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						
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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: Observed lack of time markings on the prepared banchan and bibimbop bowls stored at room temperature. Per PIC, foods were prepared 30 minutes prior to temperature measurement. Facility does not have TPHC documentation on-site. [CA] When time only, rather than time and temperature is used as a public health control, Potentially Hazardous Foods shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [SA] Staff stated that all food is to be discarded at the end of lunch shift (within 4 hours).

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. In the hot holding unit, measured the top drawer of rice at 131-135F. Per staff, rice was stored in the hot holding unit 30 minutes prior to temperature measurement. Other drawers are holding foods above 135F.

2. At the cook line, measured large container of tofu from 41-47F. Per staff, tofu was moved from the refrigeration unit 30 minutes prior to temperature measurement.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[SA] 1. Staff turned up the temperature for the top drawer of hot holding warmer for future use. Rice will be discarded at the end of the lunch shift (within 4 hours).

2. Chef to discard all tofu at the end of the lunch shift (within 4 hours).

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed cooked chicken and beef cooling in deep containers while fully covered in plastic wrapping. [CA] When cooling Potentially Hazardous Foods, foods shall be left uncovered or loosely covered to facilitate rapid cooling.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed four large blocks of raw pork thawing in a food container at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: 1. Observed employee washing dishes in the food preparation sink. [CA] The food preparation sink shall be designated for food preparation only. [COS] Specialist instructed employee to wash dishes in the 3-compartment sink/dishwashing area.

2. Facility lacks sanitizer test strips for chlorine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual and 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: In the kitchen, observed green absorbent cloth lining the counter of the 3-door preparation unit. Cloth is soiled with food debris. [CA] Discontinue the use of cloth or unapproved materials on food contact surfaces.

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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: *Observed working utensils such as rice paddle stored in standing water. [CA] Working utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

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

Inspector Observations: *Observed accumulation of food debris on the floors behind the cook line and preparation counters. [CA] Floors, walls, and ceilings shall be routinely cleaned and maintained in good condition.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
japchae	preparation counter (front)	128.00 Fahrenheit	TPHC
white rice	hot holding unit	131.00 Fahrenheit	131-135F.
cooked beef	preparation counter	130.00 Fahrenheit	Cooling.
mackerel	service line	187.00 Fahrenheit	Final cooking temp.
ground beef	3-door preparation unit (front)	41.00 Fahrenheit	
beef	2-door upright cooler (back)	41.00 Fahrenheit	
raw shrimp	3-door preparation unit (1)	41.00 Fahrenheit	
cooked sweet potato	preparation counter (front)	135.00 Fahrenheit	TPHC
bibimbap	preparation counter	101.00 Fahrenheit	TPHC
water	handwash sink	100.00 Fahrenheit	
fishcake	preparation counter (front)	87.00 Fahrenheit	TPHC
ambient	3-door upright freezer (back)	22.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
raw shrimp	3-door upright cooler	41.00 Fahrenheit	
tofu	3-door upright cooler (back)	41.00 Fahrenheit	
boiled egg	3-door preparation unit (2)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical warewashing	50.00 PPM	
tofu	cook line	41.00 Fahrenheit	41-47F.
purple rice	rice cooker	165.00 Fahrenheit	

Overall Comments:

Per Time as a Public Health Control (TPHC) Written Procedures, facility is on TPHC for: pajeon batter, takeout side dishes, gamja juri, bibimbap, and japchae.

Routine inspection conducted in conjunction with CO0157115.

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 **7/8/2025**. 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.

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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



Received By: Joseph Yoon
PIC

Signed On: June 24, 2025