

# 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><br>FA0259132 - KONG TOFU & BBQ                                  |  | <b>Site Address</b><br>19626 STEVENS CREEK BL, CUPERTINO, CA 95014 |                                    | <b>Inspection Date</b><br>10/22/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>81</b> </div> |  |                                   |
| <b>Program</b><br>PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                    | <b>Owner Name</b><br>KIM, JOO-DONG |                                      | <b>Inspection Time</b><br>12:35 - 14:15 |                                                                                                                                                                |  |                                   |
| <b>Inspected By</b><br>DENNIS LY                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                    | <b>Consent By</b><br>TINA AND JD     |                                         |                                                                                                                                                                |  | <b>FSC</b> Jiyeon Baik<br>2/28/30 |

  

| 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  |       |       |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| 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                                          |     |     |
| K27                   | Food separated and protected                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| 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                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| 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                                                | X   |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                                             |                                  |
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| Program<br>PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>KIM, JOO-DONG                                 | Inspection Time<br>12:35 - 14:15 |
| K48                                                                      | Plan review                       |                                                             |                                  |
| K49                                                                      | Permits available                 |                                                             |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                             |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Potentially hazardous foods measured at improper holding temperatures. Bean sprouts across from the cook line measured at 54F. Cooked chicken next to grill measured at 110F. Raw beef on ice by grill measured at 50F. Raw shell eggs over stacked in food prep unit at server station measured at 54F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F; if cold holding shall be held at or below 41F. [COS] Per employee, all items were prepared at 11 - 11:30am. More ice and water is added to the bean sprouts and raw beef. The cooked chicken will be subject to time and discarded if not used by the end of the lunch period. The over stacked eggs were relocated into the reach-in cooler.*

### Minor Violations

K14 - 3 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:** *Accumulation of white mold-like substance on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Inside the reach-in cooler and inside the walk-in cooler, observed raw meats stored above ready-to-eat foods (vegetables). [CA] Properly store raw meats separate or below ready-to-eat foods to prevent cross-contamination.*

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

**Inspector Observations:** *Containers of food are are stored on the floor in the dry storage area and inside the walk-in cooler. [CA] Store containers of food at a minimum of 6 inches off the floor.*

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:** *Plastic containers are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods to prevent cross-contamination when handling.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Wiping towels are observed used, reused, and stored on prep tables. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

| Item               | Location                         | Measurement       | Comments |
|--------------------|----------------------------------|-------------------|----------|
| Tofu               | Walk-in cooler                   | 40.00 Fahrenheit  |          |
| Chlorine sanitizer | Dishwasher                       | 100.00 PPM        |          |
| Hot water          | Three compartment sink           | 120.00 Fahrenheit |          |
| chicken            | Walk-in cooler                   | 39.00 Fahrenheit  |          |
| cooked beef        | By grill                         | 141.00 Fahrenheit |          |
| Mussels            | Food prep unit insert            | 41.00 Fahrenheit  |          |
| Raw beef           | Ice bath by grill                | 50.00 Fahrenheit  |          |
| Hot water          | Handwash sink                    | 100.00 Fahrenheit |          |
| Rice               | Hot holding                      | 140.00 Fahrenheit |          |
| Tofu               | Food prep unit                   | 41.00 Fahrenheit  |          |
| Beef               | Food prep unit by cook top       | 41.00 Fahrenheit  |          |
| cooked chicken     | By grill                         | 110.00 Fahrenheit |          |
| Bean sprouts       | Ice bath                         | 54.00 Fahrenheit  |          |
| Bean sprouts       | Walk-in cooler                   | 38.00 Fahrenheit  |          |
| Raw squid          | Food prep unit                   | 40.00 Fahrenheit  |          |
| Rice cake          | Walk-in cooler                   | 38.00 Fahrenheit  |          |
| Rice cake          | Food prep unit insert            | 36.00 Fahrenheit  |          |
| Cooked beef        | Food prep unit insert            | 41.00 Fahrenheit  |          |
| Raw beef           | Food prep unit by cook top       | 40.00 Fahrenheit  |          |
| Raw shell eggs     | Food prep unit at server station | 54.00 Fahrenheit  |          |
| Raw shell eggs     | Food prep unit by cook top       | 41.00 Fahrenheit  |          |
| Eggs               | Walk-in cooler                   | 40.00 Fahrenheit  |          |

## Overall Comments:

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 **11/5/2025**. 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 |

Grace

Received By: Grace  
Employee  
Signed On: October 22, 2025