

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 FA0250950 - SO GONG DONG TOFU HOUSE		Site Address 3450 EL CAMINO REAL AV 105, SANTA CLARA, CA 95050		Inspection Date 07/22/2025		Placard Color & Score YELLOW 63		
Program PR0364202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HWANG, HANNA		Inspection Time 15:15 - 17:00			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By BEN				FSC Benjamin Hwang 04/04/2030

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures					X		
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0250950 - SO GONG DONG TOFU HOUSE		Site Address 3450 EL CAMINO REAL AV 105, SANTA CLARA, CA 95051	Inspection Date 07/22/2025
Program PR0364202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HWANG, HANNA	Inspection Time 15:15 - 17:00
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: Measured the following items at improper holding temperatures stored above prep table and on a stand in front of cookline:

- Multiple containers of Tofu on ice: 57F
- Kimchi: 50F
- Beef: 60F

Per PIC, all the PHFs were taken out from refrigerator at 11AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

OR

When time only, rather than time and temperature is used as a public health control, PHFs 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.

[COS] PIC marked time for PHFs to be used with 4 hours from when it was taken out of temperature control, any leftovers shall be discarded.

Measured PHF such as cooked vegetables in metal container, raw beef, spam measured between 42-45F. Ambient temperature of the three door refrigerator (near rice cooler) is between 30F- 55F in different locations.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC moved the PHFs to a different refrigerator that is holding PHFs at 41F or below.

Measured kimchi and bean sprouts at 48F in front prep unit top insert.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Per PIC, it was stored in this unit at 11 am.

[COS] PIC will use TPHC (time as public health control) to use the PHFs within 4 hours from when it was taken out of temperature control or discard any leftovers.

Follow-up By 07/24/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cooked vegetables such as fern root, zucchini, carrots, spinach and bean sprouts between 48-51F in three door refrigerator (near rice cooker). These items are stored in small portions in clear bags stacked tightly together at the back end of the refrigerator in second row. Per PIC, these items were cooked and cooled yesterday and were not taken out of the refrigerator.

Measured cooked bbq pork in small container with covered lid at 104F in three door refrigerator near rice cooler.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PIC VC&D the cooked vegetables that were not cooled properly. See VC&D report.

Small container of bbq beef was stored in ice for rapid cooling.

Follow-up By 07/24/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lack of food handler cards for some employees in the facility.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

OFFICIAL INSPECTION REPORT

Facility FA0250950 - SO GONG DONG TOFU HOUSE	Site Address 3450 EL CAMINO REAL AV 105, SANTA CLARA, CA 95051	Inspection Date 07/22/2025
Program PR0364202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HWANG, HANNA	Inspection Time 15:15 - 17:00

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee and manger washing hands at prep sink.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required at the hand wash sink in the facility.

[COS] Both washed hands in hand wash sink.

**Follow-up By
07/24/2025**

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: Chlorine measured at 0 ppm in dish machine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Per PIC, existing attached container of chlorine is low and he will replace it with a new one.

Observed pink mold like substance on inside white panel of ice machine. It is not coming in contact with ice at this time.

[CA] Clean and sanitize 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: Observed boxes of food or food related utensils stored on floor in small storage room and kitchen.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Three door refrigerator near rice cooker and prep sink is not maintaining PHFs at 41F or below. Ambient temperature for some bottom areas of the refrigerator measures at 55F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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 scoop for purple rice stored in room temperature water[CA] 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.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Gas rice cooker is stored outside the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Wiping towel stored in chlorine sanitizer measuring at 200 ppm or more.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Accumulation of grease and food debris on floor near cookline and warewash area.

Observed grease on wall behind rice cooker.

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

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

OFFICIAL INSPECTION REPORT

Facility FA0250950 - SO GONG DONG TOFU HOUSE	Site Address 3450 EL CAMINO REAL AV 105, SANTA CLARA, CA 95051	Inspection Date 07/22/2025
Program PR0364202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HWANG, HANNA	Inspection Time 15:15 - 17:00

Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Front prep unit top insert	48.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine	Sanitizer container (under prep table near hand wash sink)	200.00 PPM	
Sprouts	Slide door refrigerator in storage	40.00 Fahrenheit	
Tofu	Refrigerator in storage	33.00 Fahrenheit	
cooked vegetables in metal container, raw beef, spam, boiled eggs	Three door refrigerator near rice cooker	45.00 Fahrenheit	42-45F
Chlorine	Dish machine	0.00 PPM	
Kimchi	Container on top of prep table	50.00 Fahrenheit	
Pork	Three door refrigerator near freezer	35.00 Fahrenheit	
Beef	Container on top of prep table	60.00 Fahrenheit	
Cooked bbq beef	Three door refrigerator near rice cooker	104.00 Fahrenheit	
White rice	Hot holding	140.00 Fahrenheit	
Cooked zucchini, fern, sprouts, spinach, carrots	Three door refrigerator near rice cooker	51.00 Fahrenheit	48-51F See VC&D
Chlorine	Three compartment sink	100.00 PPM	
Squid	Front prep unit top insert	35.00 Fahrenheit	
Clam	Reach in freezer	20.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Kimchi	Front prep unit top insert	48.00 Fahrenheit	
Noodles	Hot holding at front	144.00 Fahrenheit	
Tofu	In a container on ice in front off cookline	57.00 Fahrenheit	
Purple rice	Hot holding	145.00 Fahrenheit	

Overall Comments:

CO0157381

Follow-up inspection will be conducted on 7/24 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up inspection.

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 **8/5/2025**. 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



Received By: MICHELLE CHOI
SERVER

Signed On: July 22, 2025