

# 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 09/24/2025	
Program PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name H&D INVESTMENT CORPOR.		Inspection Time 17:30 - 19:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By DONG YOO	FSC Not Available	

Placard Color & Score
<b>RED</b>
<b>56</b>

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		X			
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
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					N

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	X	
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	X	
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

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

**Inspector Observations:** *Observed the only handwash sink in the kitchen was lacking soap in the dispenser. The top of the dispenser is broken. [CA] Handwash station shall be supplied with soap and single use towels at all times. [COS] PIC refilled the soap dispenser. Facility to repair the top of the soap dispenser to prevent contamination.*

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

**Inspector Observations:** *1. Observed Vermin: Documented in the following areas: Numerous rodent droppings found on food preparation counters, on food service trays, on the floor of the cook line, in the back kitchen area on top of cooking equipment, on the front wooden service counter, and on the floor of the customer area.*

*2. Photographs: Taken for documentation purposes.*

*3. Supervisor Notified: Priscilla Mark*

*4. Notification: The person in charge during inspection, Dong Yoo, has been informed that the facility must close immediately.*

**[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.*

### Minor Violations

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

**Inspector Observations:** *1. Facility lacks active Food Safety Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

*2. Actively working employees in the facility lack food handler cards. [CA] Each food handler shall maintain a valid food handler card for the duration of their employment as food handler.*

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 washing hands in the preparation sink while wearing gloves. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed as required. [COS] Specialist instructed employee to remove gloves prior to washing hands.*

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

**Inspector Observations:** *Measured cheese in the 2-door preparation unit at 47F. Per PIC, cheese was moved from the refrigeration unit 1 hour prior to temperature measurement. The cheese is stored directly on top of the insert cooler lines. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Cheese was relocated to the under counter refrigeration to facilitate rapid cooling.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:** *Facility serves raw shrimp and raw crab. The menu currently has a generic consumer advisory, but lacks designated marking for the raw food items. [CA] Provide marking which designates menu items which are served raw or undercooked.*

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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 multiple bulk ingredient bags such as flour are open and uncovered. [CA] After opening, food shall be transferred to approved containers with tight fitting lids. Food shall be separated and protected from contamination.**

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

**Inspector Observations: 1) Observed multiple foods stored inside plastic grocery bags. [CA] Food shall be stored in approved containers.**

**2) Observed multiple food containers throughout the facility with unlabeled ingredients. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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

**Inspector Observations: Observed excessive accumulation of grease, grime, and food debris on food preparation counters, on sides of cooking equipment, on the bottom of refrigeration units. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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: Facility lacks test strips for sanitizer of choice (chlorine). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or 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: 1) Observed multiple refrigeration gaskets are damaged and not properly sealing the door. [CA] Equipment shall be maintained in good condition.**

**2) Observed food storage shelves are lined with cardboard or aluminum foil. [CA] Discontinue the use of cardboard or aluminum foil to line storage shelves. Use only approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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 stored in standing 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.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: 1) Observed excessive clutter and storage of unused equipment in the back area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**2) Observed the front door is kept propped open. [CA] Facility shall be fully enclosed at all times to prevent pest entrance and harborage.**

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

**Inspector Observations: Observed excessive accumulation of grease, grime, and food debris throughout the walls and floors of the main cook line and back kitchen area. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized to prevent pest harborage.**

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## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

Item	Location	Measurement	Comments
raw beef	2-door preparation unit (2)	41.00 Fahrenheit	
beansprouts	2-door preparation unit (1)	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw beef	2-door upright cooler	41.00 Fahrenheit	
raw beef	2-door upright freezer (back)	3.00 Fahrenheit	
cheese	2-door preparation unit (1)	47.00 Fahrenheit	
eggs	4-door upright cooler	41.00 Fahrenheit	
shrimp	4-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	

## Overall Comments:

***Routine inspection conducted in conjunction with CO0157946.***

***The facility is hereby closed due to evidence of vermin infestation (violation K23). The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.***

***Reviewed pest control services from Terminix on 9/11/2025 and 9/18/2025. Facility was treated for German cockroaches and roof rats. Pest control gives multiple conditions and recommendations in regards to cleaning and maintenance of facility, proper storage of food, etc. that have not been completed.***

***- The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.***

***- 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 per 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. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

## **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 **10/8/2025**. 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.

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



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**Received By:** Dong Yoo  
Owner

**Signed On:** September 24, 2025