

**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 05/07/2026	
Program PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name H&D INVESTMENT CORPOR.		Inspection Time 17:30 - 19:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By DONG YOO	FSC Not Available		

Placard Color & Score
<b>RED</b>
<b>48</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		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		X			N
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	X	
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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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

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

**Inspector Observations:** *Observed employee handling soiled cloth, washing soiled gloves, then proceeding to handle food. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and direct employees to properly wash hands and change gloves prior to food preparation.*

Follow-up By  
05/08/2026

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

**Inspector Observations:** **\*\*REPEAT VIOLATION\*\*** *At the handwash sink in the back area, observed lack of soap. The top of the soap dispenser appears to be broken off. Observed paper towels are not stored in a sanitary dispenser. [CA] Handwash stations shall be supplied with soap and single use towels at all times. [COS] PIC provided a portable bottle of soap at the handwash sink.*

Follow-up By  
05/08/2026

K14 - 8 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:** *Observed employees washing dishes in the front 2-compartment sink without the use of sanitizer solution. At the 3-compartment sink, measured the sanitizer concentration at 0 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist intervened and directed employee to wash all dishes in the 3-compartment sink following proper washing, rinsing, and sanitizing. The 3-compartment sink was set up with chlorine sanitizer during inspection.*

Follow-up By  
05/08/2026

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

**Inspector Observations:** **\*\*\*MAJOR\*\*** *1. Observed Vermin: Documented in the following areas:*  
*- Numerous rodent droppings found throughout the facility, including in the front shelving area with utensils and dishes, on food preparation counters in the main kitchen line, in the back storage area on top of unused equipment, and on the floor of the kitchen and nearby the restroom*  
*2. Photographs: Taken for documentation purposes.*  
*3. Supervisor Notified: Jessica Zertuche*  
*4. Notification: The person in charge during inspection, Dong Yoo, has been informed that the facility must close immediately.*

Follow-up By  
05/08/2026

**[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.*

**\*\*MINOR\*\*** *2. Observed excessive number of drain flies in the back kitchen area. [CA] The premises of a food facility shall be maintained free of non-disease carrying insects, drain flies, gnats, ants, and weevils.*

### Minor Violations

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

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**Inspector Observations: \*\*REPEAT VIOLATION\*\* 1. Facility lacks active Food Safety Manager's Certificate for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous 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 for review. [CA] Each food handler shall maintain a valid food handler card for the duration of their employment as food handler.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 111F. [CA] Hot water shall be supplied as measured from the faucet at a minimum of 120F (or from 100-108F at handwash sinks).**

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: \*\*REPEAT VIOLATION\*\* Observed multiple bulk ingredient bags such as flour and sugar 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.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed storage and usage of domestic insecticides and pesticides in the kitchen area. [CA] Discontinue use of domestic, unapproved pesticides. Only those pesticides that are necessary and specifically approved for use in a food facility may be used.**

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

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

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: \*\*REPEAT VIOLATION\*\* 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.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Observed the display thermometer for the side 2-door upright cooler is nonfunctional. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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: \*\*REPEAT VIOLATION\*\* 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.**

**3) Observed small hole in the ceiling above the water heater in the back storage area. [CA] Seal all gaps in the facility.**

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

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**Inspector Observations: \*\*\*REPEAT VIOLATION\*\* 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.**

## Performance-Based Inspection Questions

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

## Measured Observations

Item	Location	Measurement	Comments
tofu	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
raw beef	1-door upright freezer	10.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw beef	4-door upright cooler	41.00 Fahrenheit	
seafood mix	2-door preparation unit	41.00 Fahrenheit	
fried chicken	1-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	0.00 PPM	Adjusted to 100 ppm during inspection.
raw chicken	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	111.00 Fahrenheit	

## Overall Comments:

*Routine inspection conducted in conjunction with CO0159472.*

*Facility was unable to locate the last pest control service report during inspection. Per PIC, the last pest control services was received 2 months ago and the facility is no longer receiving routine services.*

*The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). 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. Complete and sign the provided re-opening checklist.
2. Obtain a copy of the latest pest control report from a licensed provider.
3. Submit the re-opening checklist and latest pest control report to district specialist (kathy.vo@deh.sccgov.org) or DEH main line (dehweb@deh.sccgov.org or 408-918-3400). Upon review and availability, district specialist will schedule the follow-up inspection.

**NOTE:** A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

*- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) 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.*

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## 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 5/21/2026. 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.

### 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  
Manager

**Signed On:** May 07, 2026