

**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> FA0257695 - HONG DAE POCHA		<b>Site Address</b> 3450 EL CAMINO REAL 101, SANTA CLARA, CA 950		<b>Inspection Date</b> 05/08/2026	
<b>Program</b> PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> H&D INVESTMENT CORPOR.		<b>Inspection Time</b> 17:00 - 17:50
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> JAKE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 05/07/2026

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

**This violation found not in compliance on 05/08/2026. See details below.**

Cited On: 05/07/2026

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

**This violation found not in compliance on 05/08/2026. See details below.**

Cited On: 05/07/2026

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

**This violation found not in compliance on 05/08/2026. See details below.**

Cited On: 05/07/2026

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

**This violation found not in compliance on 05/08/2026. See details below.**

**Minor Violations**

Cited On: 05/08/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**  
**Fruit flies observed in the back kitchen area my the mop sink and water heater.**  
**[Corrective Action] Eliminate fruit flies using safe methods.**

Cited On: 05/08/2026

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

**Inspector Observations:**  
**Grease accumulation on the sides of cooking equipments.**  
**[Corrective Action] Maintain equipments clean.**

Cited On: 05/08/2026

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

**Inspector Observations:**  
**Grease observed on the floor at the cookline.**  
**[Corrective Action] Thoroughly clean the floor at the cookline and maintain clean.**

**Measured Observations**

Item	Location	Measurement	Comments
chlorine sanitizer	3 compartment sink	100.00 PPM	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0257695 - HONG DAE POCHA	Site Address 3450 EL CAMINO REAL 101, SANTA CLARA, CA 95051	Inspection Date 05/08/2026
Program PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name H&D INVESTMENT CORPORATION	Inspection Time 17:00 - 17:50

## Overall Comments:

*A follow-up inspection was conducted to verify major violations from routine inspection conducted on 05/07/2026 are in compliance.*

*K23: No rodent droppings observed in the facility. OK to re-open.*

*K14: Employee demonstrated how he mixes chlorine sanitizer in the 3 compartment sink and measured at 100 ppm.*

*K06: Wall mounted soap dispenser has not been repaired yet. Soap in a pump bottle was observed by the handwash sink.*

*K05: Discussed proper handwashing procedures with person in charge.*

*Discussed storing dry food items into plastic totes with tight fitting lids at the dry storage room.*

*Discussed hiring professional cleaning service to conduct heavy cleaning in the facility and especially in the kitchen at least once per week.*

*Discussed using some type of trap to capture fruit flies.*

## FACILITY RE-OPENED / PERMIT REINSTATED

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 5/22/2026. 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.

### 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: Jake  
person in charge  
Signed On: May 08, 2026