

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0251894 - SO GONG DONG TOFU HOUSE		Site Address 231 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 08/23/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>		
Program PR0366177 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YI, DANIEL		Inspection Time 11:35 - 13:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By HYE RAN JEON				FSC Kye Ran Jeon 03/22/2028

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						S
K03	No discharge from eyes, nose, mouth	X						S
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						
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						

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		
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		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		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Food Handler's Cards not available for review. [Corrective Action] 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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The only handwash sink in the kitchen was partially blocked with old floor mats. Per cook, handwashing is normally conducted at the 2 compartment sink used to rinse rice only. [Corrective Action] Ensure the only handwash sink is clean, clear and accessible at all times. Discontinue washing hands at the 2 compartment sink.

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:

Grime build-up inside of the ice machine. Grime is not in contact with the ice. [Corrective Action] Clean and sanitize the affected area.

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

Inspector Observations:

Heavy oil/grease accumulation on the left side of the two door prep unit and wire rack in the kitchen. [Corrective Action] Routinely clean.

Door handle for the walk-in cooler and freezer is sticky and have grime accumulation. [Corrective Action] Routinely clean.

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:

The compartment partition of the 2 compartment sink next to the 3 compartment sink was observed split open allowing water to drip down onto the floor. [Corrective Action] Repair the partition. Sink may need to be replaced.

The rubber seal/gasket on the doors of the 3 door prep unit observed in disrepair. [Corrective Action] Replace or repair the rubber seal/gasket.

Dual refrigerator and freezer does not appear to be commercial grade. [Corrective Action] Use commercial grade equipments in a commercial facility.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Food scraps dumpster does not have lids. [Corrective Action] Request refuse bins with lids from trash company.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Broken toilet paper dispenser in the restroom. [Corrective Action] Replace the toilet paper dispenser.

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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:

Four automotive tires stored near the walk-in freezer. [Corrective Action] Remove items that are not needed in the food facility.

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

Inspector Observations:

Heavy dust accumulation on the ceiling in the walk-in cooler. [Corrective Action] Routinely clean.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	122.00 Fahrenheit	
tofu	2 door prep unit service area	41.00 Fahrenheit	
mix seafood	2 door prep unit	33.00 Fahrenheit	
bulgogi	2 door prep unit	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
mix seafood	dual refrigerator freezer Dimchae	38.00 Fahrenheit	
fish cake	next to 2 door prep unit at service area	140.00 Fahrenheit	cooling
hot water	handwash sink	103.00 Fahrenheit	
tofu	2 door prep unit	38.00 Fahrenheit	
mix seafood, meat, hot dog	walk-in cooler	40.00 Fahrenheit	
fish cake	hot holding unit	137.00 Fahrenheit	
fish cake, clam, bean sprouts	3 door prep unit	38.00 Fahrenheit	

Overall Comments:

Paper towel dispenser in the restroom makes loud noise when dispensing paper. May need to replace in the near future.

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 **9/6/2023**. 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: Hye Ran Jeon
Person in charge
Signed On: August 23, 2023