

# 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 FA0211825 - ONDAM KOREAN RESTAURANT		Site Address 2450 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 03/12/2026	
Program PR0305591 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DCT BROTHERS, INC		Inspection Time 14:45 - 16:30
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By DANNY	FSC Lewis Tu 04/23/2029	

Placard Color & Score
<b>RED</b>
<b>40</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						S
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				
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		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					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					

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	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		X
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 multiple improper handwashing practices by employees including:**

- Employees handling raw beef, then handling tofu with the same pair of gloves without an intermediate handwashing step.
- Employees handling soiled dishes, then handling raw crab with the same pair of gloves without an intermediate handwashing step.

**[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 directed employees to properly wash hands. Contaminated food was discarded. Discussed handwashing policy with PIC.**

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the 2-door preparation unit (right), measured multiple Potentially Hazardous Foods including raw beef, raw pork, tofu, dairy, etc. from 57-62F. Per employees, preparation unit was stocked more than 4 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All Potentially Hazardous Foods in the unit were voluntarily condemned and discarded during inspection.**

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

**Inspector Observations: Measured spicy pork and bulgogi containers stored at ambient temperatures on the preparation counter from 88-123F. Per employees, foods were cooked more than 2 hours prior to temperature measurement. [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] Improperly cooled foods were voluntarily condemned and discarded.**

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 contaminated pots in the preparation sinks and skipping the sanitization step. [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 employees to rewash pots in the 3-compartment sink and mechanical dishwasher.**

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:**

- 2 live adult German cockroaches in the handwash sink and 5+ live cockroaches in the crevice behind the handwash sink
- 5+ live German cockroaches of various life stages on the wall by the water heater
- 2 live adult German cockroaches on the wall of the storage hallway
- 1 live nymph cockroach observed crawling on the wall nearby the cook line
- 1 dead adult cockroach on top of a working container of rice
- Numerous dead cockroaches of various life stages on the floor of the cook line and center preparation units, on

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*shelving*

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Anjani Sircar**

**4. Notification: The person in charge during inspection, Danny, 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.**

## **Minor Violations**

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

**Inspector Observations: Observed soap and paper towel dispenser in the main kitchen are broken. Nearby portable bottle and roll of paper towels is available. [CA] Repair dispensers to store soap and paper towel in a sanitary condition. Handwash stations shall be fully stocked and accessible at all times.**

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 preparation and 3-compartment sinks from 103-104F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or 100-108F at handwash stations).**

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: In refrigeration units, observed raw meat stored over ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: Observed accumulation of grime, grease, and food residue on cooking equipment, refrigeration handles, storage shelves, and other equipment throughout the facility. [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: 1) Measured the ambient temperature of the 2-door preparation unit on the left at 56F. Per PIC, unit has been in disrepair for about a month. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.**

**2) Observed refrigeration gaskets on the 2-door upright cooler are in disrepair. [CA] Repair refrigeration gaskets. Equipment shall be maintained clean and in good repair.**

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

**Inspector Observations: 1) Facility lacks probe thermometer for measuring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

**2) Refrigeration units lack thermometers for monitoring temperatures. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed active leak in the plumbing underneath the preparation sink on the right side of the kitchen. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.**

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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: 1) Observed gap between the handwash sink and the wall. [CA] Seal all gaps to prevent pest entrance and harborage.**

**2) Observed back door to the outside is kept propped open. [CA] The doors shall be kept closed 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 accumulation of food debris on the floors throughout the facility, especially underneath the cook line and 3-compartment sink. [CA] Routinely clean walls and floors in food preparation areas and maintain in good condition.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
spicy pork, bulgogi	preparation counter	88.00 Fahrenheit	88-123F. Per chef, cooked more than 2 hours prior to temperature measurement.
ambient	3-door upright freezers	5.00 Fahrenheit	
beansprouts	2-door preparation unit (side)	41.00 Fahrenheit	
raw beef	walk-in cooler (outside)	41.00 Fahrenheit	
raw seafood	2-door preparation unit (right)	41.00 Fahrenheit	
raw beef	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
raw beef, raw pork, tofu, shelled eggs	2-door preparation unit (left)	53.00 Fahrenheit	
soup	soup well	163.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	preparation sink	104.00 Fahrenheit	
water	3-compartment sink	103.00 Fahrenheit	
beansprouts	2-door preparation unit (bar)	41.00 Fahrenheit	
rice	2-door under counter warmer	156.00 Fahrenheit	

## Overall Comments:

***Routine inspection conducted in conjunction with CO0159122.***

***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 (408-918-3400). Upon review, 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***

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## 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.

**NOTE: Observed facility is currently operating a walk-in cooler in the outside of the facility, which used to be inside and part of the facility. As of last month, the facility has knocked down the walls and ceilings surrounding this area, and the walk-in cooler is now separated and only accessible by going outside. Per PIC, walk-in cooler was approved by Building Department in the last year. Specialist to follow up with facility regarding Plan Check submittal upon review.**

## 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 3/26/2026. 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: Danny Lee  
Owner  
Signed On: March 12, 2026