

# 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 12/27/2024
Program PR0377015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name H&D INVESTMENT CORPOR.	Inspection Time 16:35 - 17:35
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JOHN PARK

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 12/27/2024

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

**Inspector Observations: Repeated violation: Couple of the employees do not have food handler cards.**

**[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.**

Follow-up By  
01/03/2025

**California approved Food Handler Card (FHC) class providers**

**All Directory Listing**

**(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org)**

Cited On: 12/27/2024

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

**Inspector Observations: The handwash station located back in the wash area was partially blocked by a movable trash can.**

**[CA] Keep the handwash station easily accessible for employees to wash hand whenever it is necessary.**

Follow-up By  
12/27/2024

Cited On: 12/27/2024

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

**Inspector Observations: A household insect spray was observed in the facility.**

**[CA] To eliminate insects from the facility, a pest control intervention may only be conducted by professional.**

**Please stop using the household chemicals to eliminate insects from the facility.**

Follow-up By  
12/27/2024

Cited On: 12/27/2024

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

**Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.**

Follow-up By  
12/27/2024

Cited On: 12/27/2024

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

**Inspector Observations: There is an abundant dust accumulation on the restroom's exhaust vent screen.**

**[CA] Conduct a regular cleaning on the screens.**

Follow-up By  
12/27/2024

Cited On: 12/27/2024

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.**

**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

Follow-up By  
12/27/2024

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Cited On: 12/27/2024

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: A portable fryer was being used back in the wash area outside the exhaust hood.  
[CA] Cooking equipment that produce steam, grease, heat, or oil must be stored under the exhaust hood. All equipment used in the facility must be NSF/ANSI approved or ETL/UL sanitation listed one.**

Follow-up By  
12/27/2024

Cited On: 12/27/2024

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

**Inspector Observations: Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.  
[CA] Conduct a thorough and regular cleaning on the floor areas.**

Follow-up By  
12/27/2024

**Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.**

**[CA] Conduct a thorough regular cleaning on the floor area.**

## Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	

## Overall Comments:

**This is a follow-up inspection to the routine inspection conducted by Alex on 12/19/2024. The facility was issued a conditional pass for failing to sanitize utensils properly, for a lack of supplies at the handwash stations, and for storing potentially hazardous foods out of a temperature zone.**

**During the time of this inspection, the handwash sink was fully supplies with soap and paper towel and dishes were being washed in the mechanical dishwasher with a 50 ppm chlorine. No food product was stored outside a safe temperature zone as well. Therefore, the facility is issued a pass green placard.**

**However, the facility has many repeated minor violations. A second follow-up inspection shall be conducted sometime next week at a charge of \$298.00/hour to the owner. If the follow-up inspection is conducted in after hours or on the weekends, the fee shall be \$645.00/hour.**

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 **1/10/2025**. 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.

## 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: John Park  
Owner  
Signed On: December 27, 2024