

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 FA0207417 - HAN KEE II RESTAURANT		Site Address 2017 TULLY RD, SAN JOSE, CA 95122	Inspection Date 02/26/2026
Program PR0304764 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HAN KEE II RESTAURANT INC	Inspection Time 13:00 - 14:00
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By MINH V.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Paper towels maintained on top of towel dispenser at the hand wash station in the employee restroom.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: Build up of grime observed on faucets, refrigerator door handles, storage racks throughout the facility, doors of the walk-in refrigerators, etc.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Three-compartment sink has only one integral drain board.

[CA] All warewashing equipment shall be provided with two integral drainboards.

**** Note: Owner stated that the three-compartment sink will mainly be used for food preparation due to the large scale of the restaurant and that only one food preparation sink is available. Owner stated that the three-compartment sink will be cleaned and sanitized in-between food and will be used for manual ware washing if mechanical dish machine fails to dispenser the required sanitizer.**

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: Ambient temperature of the food preparation refrigerator across from the cook line measured at 46F via probe thermometer placed inside the unit.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Observed tube style light bulbs without any shields throughout the kitchen. Numerous inoperable light bulbs and/or light bulbs with build up of grease.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles. In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

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Inspector Observations: Refrigeration units lacks thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: Damage flooring at the butcher station with concrete on the bottom exposed. Numerous missing and/or damaged quarry tiles throughout the kitchen.

[CA] Replace broken floor tiles/flooring with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Numerous areas throughout the facility lack coved base tiles - restrooms, server station, etc.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Walls at the butcher station utilizing exposed wood. Observed section of the wall outside of the walk-in refrigerators detached.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Build up of grease observed on ceilings and light fixtures in the kitchen.

[CA] Ceilings, walls and/or floors in food preparation area shall be kept clean.

Build of grease and/or grime observed on floors underneath the cook line.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	Walk-in refrigerator - right side	40.60 Fahrenheit	
Warm water	Hand wash sink - butcher station	104.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Ambient	Walk-in freezer	5.00 Fahrenheit	
Hot water	Single sink	120.10 Fahrenheit	
Warm water	Hand washes sink - kitchen	109.00 Fahrenheit	
Ambient	Two-door upright freezer	9.00 Fahrenheit	
Ambient temperature	Walk-in refrigerator - left side	38.90 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Hot water	Food preparation sink	126.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Long Phung Restaurant

NEW OWNER: Long Phung Restaurant

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2026 - 02/28/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 02/26/2026***

****Permit condition: N/A***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

- FSC - Minh Vo - 02/11/2031

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 **3/12/2026**. 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: Minh Vo
Owner

Signed On: February 26, 2026