

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 FA0267654 - KUNJIP TOFU		Site Address 1962 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94	Inspection Date 10/03/2025
Program PR0415600 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PARKS FOOD INC	Inspection Time 14:15 - 14:45
Inspected By DAVID LEE	Inspection Type FOLLOW-UP INSPECTION	Consent By TAE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/05/2025

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

This violation found not in compliance on 10/03/2025. See details below.

Cited On: 09/05/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

This violation found not in compliance on 10/03/2025. See details below.

Minor Violations

Cited On: 09/05/2025

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 10/03/2025. See details below.

Measured Observations

N/A

Overall Comments:

manager stated that the embargoed items were discarded after 2-3 days of follow up inspection. also no daily records kept but each batch are marked with time stamps, pics taken.

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 **10/17/2025**. 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: _____

Signed On: October 03, 2025