

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 FA0271830 - WOUMIHOME		Site Address 3216 EL CAMINO REAL 1, SANTA CLARA, CA 95051	Inspection Date 09/11/2025
Program PR0411011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHUNG, YUN HEE	Inspection Time 14:30 - 15:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By YUNHEE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/09/2025

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

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/09/2025

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

Compliance of this violation has been verified on: 09/11/2025

Minor Violations

Cited On: 09/11/2025

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed multiple pre-packaged items available for sale and customer self-service are missing labeling information. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

Cited On: 09/09/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 09/11/2025

Measured Observations

Item	Location	Measurement	Comments
meats	walk-in cooler	41.00 Fahrenheit	
meats	display coolers	41.00 Fahrenheit	
vegetables	display coolers	41.00 Fahrenheit	vacuum sealed
bone broth	stovetop	166.00 Fahrenheit	
meats	display freezer	8.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 9/9/2025.

The following major violations have been corrected:

- **K07: Proper hot and cold holding temperatures. Observed all foods at proper holding temperatures. See measured observations.**

- **K18: Compliance with variance/ROP/HACCP.**

--- **Observed all meat and seafood for sale is now stored in plastic containers. Soups are now stored in plastic resealable Ziploc bags. Facility stated that meat, seafood, and soup will no longer be vacuum sealed.**

--- **Observed several vegetables have been vacuum sealed and stored in display coolers for sale. All vegetables are properly labelled with the production time and date and held at 41F or lower. If facility elects to continue using ROP, facility must submit a standard operating procedure which complies with the following standards:**

(1) **The food is labeled with the production time and date.**

(2) **The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.**

(3) **The food is removed from its package in the food facility within 48 hours after packaging.**

--- **PIC stated that facility will not be vacuum sealing vegetables or any items moving forward.**

Continue to address remaining violations as cited on the routine inspection report.

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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 **9/25/2025**. 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: Yunhee Chung
Owner

Signed On: September 11, 2025