

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 FA0203097 - MR HONG		Site Address 16745 MONTEREY RD, MORGAN HILL, CA 95037		Inspection Date 12/18/2024		Placard Color & Score YELLOW 79		
Program PR0300815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LIBERTY CHINESE FAST FO		Inspection Time 14:15 - 16:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By AMY HONG				FSC Christy La 11/27/2028

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	X			
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods					X		
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		
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located next to the cookline (chicken 80F, beef 96F). Per staff, the meats were cooked 30 minutes prior and will be transferred to the steam table soon. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may consider using time control (TPHC- time as a public health control) as a suitable alternative to temperature control, provided the Department's TPHC form is filled out, the food is time-marked for 4 hours and food is discarded at the end of the 4 hour mark. [COS] PIC will have staff reheat the food to 165F before transferring food to the steam table.

Follow-up By
12/20/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed PHFs on the steam table that measured in the temperature danger zone. According to PIC, there are several items under time-control (and will be discarded within 2-3 hours for quality purposes), but failed to provide written procedures and did not time-mark the food. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC time-marked the food and will discard within the 4 hour time frame starting when the food was put on the steam table for service.

Follow-up By
12/20/2024

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee to handle cash and coins and then begin to cut green beans. [CA] Ensure employees properly wash hands with soap and warm water for a minimum of 20 seconds, followed by drying with a single use paper towel prior to food handling. [COS] Employee instructed to properly washed hands.

Follow-up By
12/20/2024

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

Inspector Observations: Observed missing, broken and cracked tiles throughout the facility. Observed paint peeling on the walls, particularly above 3 comp sink, and holes in the walls by the water heater. [CA] Repair flooring and walls.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
imitation crab	reach-in freezer	6.00 Fahrenheit	
beef	adjacent to cookline	96.00 Fahrenheit	
cooked vegetable	steam table	123.00 Fahrenheit	
chicken (Cooked)	reach-in	35.00 Fahrenheit	
raw beef	3 comp sink drainboard	42.00 Fahrenheit	just delivered per PIC
wonton	lowboy	37.00 Fahrenheit	
orange chicken	steam table	114.00 Fahrenheit	
beef and onion	steam table	148.00 Fahrenheit	
beef	lowboy cooler	36.00 Fahrenheit	
mayo	reach-in	39.00 Fahrenheit	
chicken	adjacent to cookline	80.00 Fahrenheit	
chicken	steam table	98.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

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Overall Comments:

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 **1/1/2025**. 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: Amy Hong
Employee

Signed On: December 18, 2024