

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0276619 - HONG KONG DIM SUM		Site Address 1070 STORY RD 10, SAN JOSE, CA 95122		Inspection Date 06/25/2025	
Program PR0417915 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HONG KONG BEST DIM SUM		Inspection Time 13:30 - 14:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By YEN	FSC Luan Tang 09/21/2028		

Placard Color & Score
YELLOW
58

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				
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		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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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: *Sticky rice in lotus leaves, various types of dumplings, and bowls of spare ribs maintained inside the steam cabinets measured between 112F to 120F. PIC stated that the items were steamed less than 30 minutes prior and that the drop in temperature may be due to the constant opening and closing of the cabinet doors.*

Follow-up By
06/30/2025

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

*** This Division recommended again to increase temperature of the hot holding cabinet or maintain items subjected to time as a public health control.**

**** Repeat violation.**

[COS] *All items were reheated in the steamer to 165F prior to hot holding again.*

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

Inspector Observations: *Food items (roast duck, pork, broiled chicken, various types of fried dim sum, chow mein noodles, chow fun noodles, fried rice, etc.) maintained at the front service counter subjected to time as a public health control (TPHC) were being served past the 4 hour time limit.*

Follow-up By
06/30/2025

PIC stated that all times were brought out approximately an hour prior and that they had forgetting to change the times.

[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.*

**** Note:** *TPHC usage will be revoked if repeat violation is observed.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed one fly landing on a baked BBQ pork bun and baked sausage bun.*

Follow-up By
06/30/2025

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *Buns were VC&D.*

Minor Violations

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

Inspector Observations: *Hand wash station in the kitchen by the food preparation sink is partially obstructed with two barrels of food.*

Numerous hand wash stations observed with heavy build up of grime on faucets.

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

Observed employee at the butcher station rinse off cleaver at the hand wash sink at the butcher station.

[CA] *A handwashing facility shall not be used for purposes other than handwashing.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: Numerous flies observed at the front service area and in the kitchen.

[CA] Use any and all approved methods to abate live flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Cases of food maintained directly on the floor inside the walk-in refrigerator and freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Heavy accumulation of grease and food debris observed on food preparation/food storage tables, door handles of refrigeration units, faucets of hand wash sinks, food preparation sinks, and ware wash sinks.

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed white linen used to cover vegetables and noodles at the food preparation refrigerator at the noodle preparation station.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

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

Inspector Observations: Observed heavy accumulation of grease, soot, and dust on ventilation hood and/or ventilation hood filters at the front service area where noodles are prepared, in the middle part of the kitchen where the deep fryer and steamer is located, and in the back kitchen where the roasting ovens are located.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Heavy accumulation of cast of equipment in the kitchen and dining room, personal items and documents at the unused waiter station where tea is prepared.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: Heavy build up of grime and debris observed on floors throughout the facility:

- Underneath the three-compartment ware wash sink.
- Below cooking equipment of the front, middle, and back kitchen.
- Below preparation sinks in the middle and back kitchen.
- Below shelves and pallets in the walk-in refrigerator.
- Below storage shelves in the kitchen and back dry storage areas.

Heavy accumulation of grease and or dirt observed on walls/ and ceilings, especially in areas where duck is prepared and hung to dry.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

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Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Braised chicken	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment ware wash sink	126.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Pork and thousand year old egg porridge	Rice warmer	151.00 Fahrenheit	
Sticky rice in lotus leaf	Walk-in refrigerator	41.00 Fahrenheit	
White rice	Rice warmer	140.00 Fahrenheit	
Chicken porridge	Rice warmer	166.00 Fahrenheit	
Raw whole pork	Walk-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sinks	110.00 Fahrenheit	
Steamed BBQ pork bun	Heated display cabinet	136.00 Fahrenheit	
Eggplant stuffed fish paste	Walk-in refrigerator	41.00 Fahrenheit	
Pork dumplings	Two-door upright freezer	3.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	42.00 Fahrenheit	
Raw duck	Walk-in refrigerator	40.00 Fahrenheit	
Shrimp and chives dumpling	Walk-in refrigerator	41.00 Fahrenheit	
Cooked BBQ pork	Walk-in refrigerator	41.00 Fahrenheit	


Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.**
- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 **7/9/2025**. 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: Yen D.
PIC

Signed On: June 25, 2025