

**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 FA0276619 - HONG KONG DIM SUM		Site Address 1070 STORY RD 10, SAN JOSE, CA 95122	Inspection Date 06/30/2025
Program PR0417915 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name HONG KONG BEST DIM SUM	Inspection Time 11:10 - 12:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUAN T.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/25/2025

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

**This violation found not in compliance on 06/30/2025. See details below.**

Cited On: 06/30/2025

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

**Inspector Observations: Tray of various types of dumplings, bowls of braised chicken feet, and spareribs maintained inside the hot holding box measured between 125F to 133F.**

**Manager stated that all items were steamed within the last two hours and that only small portions are steamed at once.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. This Division suggested again maintaining PHF items subjected to time as a public health control (TPHC).**

**[COS] Items were placed on TPHC to be discarded if not sold/consumed after 4 hours.**

Cited On: 06/25/2025

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

**Compliance of this violation has been verified on: 06/30/2025**

Cited On: 06/25/2025

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

**Compliance of this violation has been verified on: 06/30/2025**

**Minor Violations**

Cited On: 06/30/2025

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Mechanical dish machine measured at 0 PPM chlorine after multiple cycles. At time of follow-up, the dish machine had not yet been used. Manager stated that ware washing does not take place until later on in the day when the employee starts their shift.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[SA] Temporarily utilize the three-compartment sink for manual ware washing. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

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<b>Program</b> PR0417915 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> HONG KONG BEST DIM SUM INC	<b>Inspection Time</b> 11:10 - 12:00

## Measured Observations

Item	Location	Measurement	Comments
Raw whole pork	Walk-in refrigerator	40.00 Fahrenheit	
Steamed shu mai	Steamer	182.00 Fahrenheit	
Soup	Cook line	167.00 Fahrenheit	
Raw marinated duck	Walk-in refrigerator	45.00 Fahrenheit	Prepared today
Warm water	Hand wash sinks	110.00 Fahrenheit	
Raw fish paste	Walk-in refrigerattor	30.00 Fahrenheit	
Porridge	Rice warmer	156.00 Fahrenheit	
Base porridge	Cook line	153.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Parcooked shrimp and chives dumpling	Walk-in refrigerator	41.00 Fahrenheit	

## Overall Comments:

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/25/2025.**
- **Facility has corrected the following major violations:**
  - **K08M - Improperly using time as a public health control:**
    - **At time of inspection, all food items subjected to time as a public health control (TPHC) were properly labeled.**
  - **K13M - Food not in good condition/unsafe/adulterated:**
    - **All food appear to be in safe and good condition.**
- **Major violation K07 - Improper hot and cold holding temperatures, has not been corrected. See violation above.**
- **Facility has earned a green pass placard.**
- **Continue to address all other violations noted on inspection reports.**

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 7/14/2025. 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:** Luan T.  
 Manager  
**Signed On:** June 30, 2025