

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 FA0256371 - NEW HWONG KOK BAKERY		Site Address 1705 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 10/22/2025		Placard Color & Score YELLOW 74		
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW HWONG KOK INC		Inspection Time 10:00 - 11:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DENG				FSC Peishan Su 10/28/2025

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						
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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. MAJOR. Handwash sink in the service area was blocked by to-go containers and a tray of custard tarts.

[Corrective Action] Ensure handwash sink is easily accessible.

[Corrected on Site] The custard tart and to-go containers were re-located.

2. MAJOR. Handwash sink in the kitchen was completely blocked with trash bags and there was a lack of paper towels in the paper towel dispenser.

[Corrective Action] Ensure handwash sink is easily accessible and ensure paper towels are always available to dry hands.

[Corrected on Site] Trash bags were removed and paper towel dispenser was refilled.

Follow-up By
10/24/2025

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

Inspector Observations:

1. A large container of raw shell eggs were observed left out at room temperature at the customer dining area. Per employee, the box of eggs were left out since 8:30 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Employee returned box of eggs into refrigeration.

2. Deep fried shrimp ball was measured at 77 degrees Fahrenheit at the heat lamp area. Heat lamp was not on. Per employee, the shrimp ball was cooked at 8:30 AM.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] The heat lamp was turned on and the foods at the heat lamp that were cooked at 8:30 AM will be discarded at 12:30 PM.

Follow-up By
10/24/2025

Minor Violations

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

Inspector Observations:

1. Heavy grime on the door handles of all refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grease and grime accumulation on the rubber seals and door jams of all refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

3. Grime accumulation on all the light switches in the facility.

[Corrective Action] Thoroughly clean and maintain clean.

4. Grime accumulation on all the bulk foods container in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

5. Grime accumulation on all of the cooking equipments.

[Corrective Action] Thoroughly clean and maintain clean.

6. Old flour residue accumulation on the large dough mixer.

[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By
10/24/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

Strong rotten odor near the 3 compartment sink. Per employee, the grease trap smells bad.

[Corrective Action] Control the odor. The grease trap may need to be serviced.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet and soiled wiping cloths observed on the work table in the kitchen.

[Corrective Action] Store wiping cloths in sanitizer solution when not in use.

Follow-up By
10/24/2025

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Strong odor observed in the restroom.

[Corrective Action] Control the odor

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

Inspector Observations:

1. Old food debris and grease/oil accumulation on the floor under the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By
10/24/2025

2. Water pooling in areas of missing floor tiles and at areas where the grout has been worn down at the cookline.

[Corrective Action] Install floor tiles and maintain floor grout in good condition.

3. Grime accumulation on the door of the restroom.

[Corrective Action] Thoroughly clean and maintain clean.

4. Grime accumulation on the floor under the prep sink.

[Corrective Action] Thoroughly clean and maintain clean.

5. Old food debris observed on the floor throughout kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	109.00 Fahrenheit	
chicken bun	2 door upright display cooler - left side	40.00 Fahrenheit	
sauce	2 door undercounter cooler	40.00 Fahrenheit	
hot dogs	2 door upright cooler - left side	35.00 Fahrenheit	warewash room
sweet rice cake	single door upright display cooler	38.00 Fahrenheit	
meat	2 door upright cooler - right side	36.00 Fahrenheit	warewash room
deep fried shrimp ball	under heat lamp	77.00 Fahrenheit	heat lamp not on
bean sprouts	4 drawer prep cooler	38.00 Fahrenheit	
raw shell eggs	dining area	62.00 Fahrenheit	since 8:30 AM
chicken feet	steam table	146.00 Fahrenheit	
milk	2 door upright display cooler	37.00 Fahrenheit	near restroom
hot water	3 compartment sink	150.00 Fahrenheit	
milk	2 door upright display cooler - right side	35.00 Fahrenheit	

Overall Comments:

A follow-up inspection is scheduled for 10/24/2025. If a second follow-up is required, it will be charged at the rate approved by the board of supervisors.

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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 **11/5/2025**. 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

Deng

Received By: Deng
employee
Signed On: October 22, 2025