

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 FA0200501 - CHEF KO CHINESE RESTAURANT	Site Address 876 W HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 04/04/2025
Program PR0304194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUA LAN CHEN	Inspection Time 09:00 - 10:00
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By JESSIE LO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	prep line cooler	35.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink at restroom	100.00 Fahrenheit	
ambient temp	walk in cooler	36.00 Fahrenheit	
water	hand sink at kitchen	100.00 Fahrenheit	
ambient temp	1 door reach in	39.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: BE WOK & HAWAIIAN BBQ

NEW OWNER: BE WOK & HAWAIIAN BBQ INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2025 - 04/30/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 04/02/2025*

**Permit condition: facility shall obtain a final inspection and approval from DEH Plan Check regarding the newly installed walk in cooler (SR088034).*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30*

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days from hire date.

Facility not in operation at the time of inspection. Limited inspection conducted.

Discussed the following:

- proper ware-washing and sanitizing, use of test strips
- monthly pest control service (facility is contracted with Terminex)
- facility has spam musubi on the menu but PIC stated it will be freshly made/assembled upon order
- ensuring all hand sink stations are accessible and supplied with hand soap and single use towels in permanently installed dispensers
- providing thermometers in all refrigeration units
- providing a probe thermometer for measuring internal temperatures of food
- 2 comp prep sink shall only be used for food and shall be properly sanitized as needed

Provided the following:

- proper refrigeration storage stickers
- hot and cold holding temperature stickers
- hand washing sticker
- final cooking temperature guidance

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 **4/18/2025**. 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: Jessie Lo
General Manager
Signed On: April 04, 2025