

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 FA0266585 - NEW HOA DANG		Site Address 3005 SILVER CREEK RD 136, SAN JOSE, CA 95121		Inspection Date 06/30/2026		Placard Color & Score GREEN 84		
Program PR0393642 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEW HOA DANG LLC		Inspection Time 13:00 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LE VU				FSC THUY NGUYEN 5-2-29

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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0266585 - NEW HOA DANG		Site Address 3005 SILVER CREEK RD 136, SAN JOSE, CA 95121	Inspection Date 06/30/2026
Program PR0393642 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEW HOA DANG LLC	Inspection Time 13:00 - 15:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: FOUND A CONTAINER WITH COOKED NOODLES BEING COOLED AND COVERED WITH PLASTIC. [CA] WHEN COOLING, UNCOVER THE FOOD.

NOTE: COOL POTENTIALLY HAZARDOUS FOOD RAPIDLY FROM 135F TO 70F WITHIN 2 HOURS AND FROM 7-F TO 41F WITHIN 4 HOURS. APPROVED COOLING METHODS INCLUDE : 1) PLACING THE FOOD IN SHALLOW PANS NO MORE THAN 4 INCHES HIGH 2) SEPARATING THE FOOD INTO THINNER OR SMALLER PORTIONS. 3) USING RAPID COOLING EQUIPMENT (EX. BLAST CHILLER) 4) USING CONTAINERS THAT FACILITATE HEAT TRANSFER (EX. STAINLESS STEEL) 5) ADDING ICE AS AN INGREDIENT. 6) USING ICE PADDLES 7) USING AN ICE BATH AND STIRRING FREQUENTLY 8) ACCORDANCE WITH A HACCP PLAN. COOLING FOODS SHALL HAVE ENOUGH SPACE AROUND THE CONTAINERS FOR COLD AIR TO CIRCULATE, BE LOOSELY COVERED, OR UNCOVERED AND STIRRED AS FREQUENTLY AS NEEDED TO EVENLY COOL.

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: FOUND THE KNIFE STORED ON THE SIDE OF THE WALL. THIS AREA IS NOT CLEAN TO SIGHT AND TOUCH. [CA] RELOCATE THE KNIFE TO A CLEAN LOCATION. WASH, RINSE AND SANITIZER THE KNIFE PRIOR TO USE.

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: FOUND CUT JICAMA STORED IN A PLASTIC GROCERY BAG. [CA] USE FOOD GRADE WASHABLE CONTAINERS TO STORE FOOD. OR USE FOOD GRADE PLASTIC BAGS TO STORE FOOD.

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

Inspector Observations: FOUND THE BOTTOM OF THE TWO DOOR REACH IN FREEZER WITH FOOD DEBRIS. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND THE FAN COVER WITH DUST IN THE REACH IN REFRIGERATOR NEXT TO THE FAR WALL. [CA] CLEAN THE FAN COVERS.

FOUND THE INSIDE WHITE PLASTIC FLAP OF THE ICE MACHINE WITH MOLD LIKE SUBSTANCE. [CA] CLEAN AND SANITIZE THIS PART.

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: FOUND PLASTIC BOWLS IN THE FLOUR AND SALT WORKING CONTAINER. [CA] REMOVE THE PLASTIC BOWS. AND USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

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

Inspector Observations: FOUND EXCESSIVE GREASE ON THE HOOD BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.

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: FOUND THE FRONT AND SIDE DOOR OPEN. [CA] CLOSE THE DOOR TO PREVENT THE ENTRANCE OF VERMIN.

OFFICIAL INSPECTION REPORT

Facility FA0266585 - NEW HOA DANG	Site Address 3005 SILVER CREEK RD 136, SAN JOSE, CA 95121	Inspection Date 06/30/2026
Program PR0393642 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NEW HOA DANG LLC	Inspection Time 13:00 - 15:00

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLDING	159.00 Fahrenheit	
VEGGIE MEAT	REACH DOWN FREEZER	-18.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	39.00 Fahrenheit	
CHINESE DONUT	REACH IN FREEZER	19.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SOUP	REHEATING TEMP	194.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
COCONUT	REACH IN OVER THE COUNTER REFRIGERATOR	40.00 Fahrenheit	
EGGROLLS	REACH IN FREEZER	-3.00 Fahrenheit	
BEAN SPROUTS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
SHRIMP TOFU	REACH IN FREEZER	-3.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SAUCES	REACH IN REFRIGERATOR	40.00 Fahrenheit	

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 **7/14/2026**. 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: LE VU
MANAGER
Signed On: June 30, 2026