

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 FA0271830 - WOUMIHOME		Site Address 3216 EL CAMINO REAL 1, SANTA CLARA, CA 95051		Inspection Date 09/09/2025		Placard Color & Score YELLOW 60		
Program PR0411011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUNG, YUN HEE		Inspection Time 13:15 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By YUNHEE				FSC Not Available

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
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		X			N
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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		X
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: *On the preparation counter, measured raw beef from 48-52F. Per employees, raw beef was removed from refrigeration 30 minutes ago to be prepped. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Specialist instructed employee to relocate beef into the walk-in cooler until employees are actively prepping.*

Follow-up By 09/11/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Facility is conducting on-site reduced oxygen packaging (ROP) for meat and seafood products using commercial vacuum sealer without an approved hazard analysis critical control program (HACCP) or standard operating procedure (SOP). PIC stated all items in refrigeration/freezer were prepared yesterday or today. [CA] Immediately discontinue the use of ROP for food storage and consumer sale. A food facility that packages potentially hazardous food using a ROP method must operate under a HACCP plan which has been approved by the California Department of Public Health. [SA] PIC agreed to open all foods that have been have vacuum sealed for less than 48 hours, and transfer to a plastic Ziplog bag during inspection. Food facility must acquire a HACCP plan with the California Department of Public Health or submit SOP prior to continuing ROP on-site.*

Follow-up By 09/11/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Facility lacks food safety manager certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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

Inspector Observations: *Observed multiple foods cooling in deep containers fully covered with lid or plastic wrapping. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.*

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: *Measured 25 ppm chlorine sanitizer concentration in the mechanical dishwasher. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with 50 ppm chlorine, or as per manufacturer's specifications.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *In the preparation sink, measured the maximum water temperature at 108F. In the employee restroom, measured the maximum water temperature at 89F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108F at handwash stations).*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *1) In the walk-in cooler and freezer, observed foods stored directly on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination.*

2) In the walk-in cooler, observed foods stored in plastic grocery bags. [CA] Food shall be stored in approved containers with tight fitting lids.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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Inspector Observations: Observed multiple pre-packaged items available for sale and customer self-service are missing labeling information. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks appropriate test strips for sanitizer of choice (chlorine). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations: Observed unapproved and domestic equipment in the facility, including "Packsis Perfect Food Sealing System." [CA] Discontinue the use of unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility operating permit has expired and is not currently active. [CA] A food facility shall not be open for business without a valid health permit.

Follow-up By 09/11/2025

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.
Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
pork kimchi stew	display coolers	41.00 Fahrenheit	
cooked fish	stovetop	153.00 Fahrenheit	
soup	preparation cooler (front)	135.00 Fahrenheit	Cooling. Per PIC, cooked 30 minutes ago.
cooked spinach	preparation counter	80.00 Fahrenheit	Cooling. Per PIC, just cooked.
milk	2-door under counter	41.00 Fahrenheit	
seaweed soup	preparation counter	68.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours ago.
cooked zucchini	stovetop	173.00 Fahrenheit	Final cooking temperature.
water	3-compartment sink	120.00 Fahrenheit	
meats (beef, pork, octopus, fish)	display coolers	41.00 Fahrenheit	
water	handwash sink	89.00 Fahrenheit	
beansprouts	preparation counter	85.00 Fahrenheit	Cooling. Per PIC, just cooked.
meats	walk-in cooler	41.00 Fahrenheit	
water	preparation sink	108.00 Fahrenheit	
meats	walk-in freezer	13.00 Fahrenheit	
meats	display freezers	8.00 Fahrenheit	

Overall Comments:

Facility is conducting on-site reduced oxygen packaging (ROP) for raw and cooked meat and seafood products using commercial vacuum sealer without an approved hazard analysis critical control program (HACCP) or standard operating procedure (SOP). The meat and seafood is marinated or cooked on-site, cooled down, then vacuum packaged for storage into refrigeration or in the freezer. Food facility must acquire a HACCP plan with the California Department of Public Health or submit SOP prior to continuing ROP on-site. (Seafood, including fish and octopus, is prohibited from ROP.)

NOTE: A food facility is not required to have a HACCP plan if food facility uses ROP method which complies with the following

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standards:

- (1) The food is labeled with the production time and date.
 - (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.
 - (3) The food is removed from its package in the food facility within 48 hours after packaging.
- Facility is required to submit an SOP to this department if facility elects to follow these procedures.

A follow-up inspection to verify compliance of major violations will be conducted within 3 business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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 **9/23/2025**. 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: Yunhee Chung
Owner
Signed On: September 09, 2025