

# 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

|                                                                                  |                                                |                                                                   |                                         |
|----------------------------------------------------------------------------------|------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0211904 - HAN SUNG BBQ                                      |                                                | <b>Site Address</b><br>2644 EL CAMINO REAL, SANTA CLARA, CA 95051 | <b>Inspection Date</b><br>01/22/2026    |
| <b>Program</b><br>PR0302813 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                                | <b>Owner Name</b><br>KAFAT INC                                    | <b>Inspection Time</b><br>11:00 - 11:45 |
| <b>Inspected By</b><br>KATHY VO                                                  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>ALVIN LEW                                    |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/21/2026

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

**Compliance of this violation has been verified on: 01/22/2026**

Cited On: 01/21/2026

K14 - 8 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

**Compliance of this violation has been verified on: 01/22/2026**

#### Minor Violations

Cited On: 01/22/2026

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

**Inspector Observations: Observed fish cake cooling in a deep metal container while covered with plastic lid. [CA] Cooling foods shall have adequate space in shallow containers for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.**

#### Measured Observations

| Item                 | Location                       | Measurement       | Comments                         |
|----------------------|--------------------------------|-------------------|----------------------------------|
| shrimp               | preparation insert in ice bath | 41.00 Fahrenheit  |                                  |
| sanitizer (chlorine) | mechanical dishwasher          | 50.00 PPM         |                                  |
| black bean sauce     | 2-door under counter cooler    | 41.00 Fahrenheit  |                                  |
| fish cake            | 2-door under counter cooler    | 41.00 Fahrenheit  |                                  |
| fish cake            | preparation counter            | 140.00 Fahrenheit | Cooling. Per PIC, just prepared. |

#### Overall Comments:

**On-site to conduct a follow-up to the previous routine inspection (1/22/2026).**

**The following major violations have been corrected:**

**- K07: Improper holding temperatures. Measured all items at appropriate holding temperatures at the time of inspection. See measured observations.**

**- K14: Food contact surfaces unclean and unsanitized. Observed proper washing, rinsing, and sanitizing of equipment and utensils during inspection.**

**--- Discussed preparation of raw meat on the counter. Ensure raw meat is not stored directly on preparation counters. Raw meat shall only contact sanitized food contact surfaces.**

**--- Observed storage of scented Clorox wipes in the kitchen. Discontinue the use of scented Clorox wipes on food contact surfaces and equipment.**

**The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.**

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 **2/5/2026**. 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.

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|                                                                           |                                                            |                                  |
|---------------------------------------------------------------------------|------------------------------------------------------------|----------------------------------|
| Facility<br>FA0211904 - HAN SUNG BBQ                                      | Site Address<br>2644 EL CAMINO REAL, SANTA CLARA, CA 95051 | Inspection Date<br>01/22/2026    |
| Program<br>PR0302813 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>KAFAT INC                                    | Inspection Time<br>11:00 - 11:45 |

## 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 |



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**Received By:** Alvin Lew  
Owner

**Signed On:** January 22, 2026