

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 FA0240258 - KUNG SIL RICE BAKERY		Site Address 2725 EL CAMINO REAL 106, SANTA CLARA, CA 950		Inspection Date 10/14/2026		Placard Color & Score GREEN 70		
Program PR0340311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KS RICE CAKE INC		Inspection Time 10:30 - 12:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By YOUNGCHOI				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						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				
K07	Proper hot and cold holding temperatures	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					N
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							
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		
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		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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

Inspector Observations: *Observed employee conducting active warewashing of equipment without the use of sanitizer. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. [COS] Specialist directed PIC on how to set up the 3-compartment sink with chlorine sanitizer solution. Equipment shall be sanitized*

Minor Violations

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

Inspector Observations: *1) Facility lacks active Food Safety Manager's 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.*

2) Facility lacks food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of his or her employment as food handler. Food handler cards shall be available for review.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1) Observed the only handwash station in the kitchen is partially filled with equipment and not fully accessible. [CA] Handwash station shall be fully stocked and accessible at all times.*

2) Observed the paper towel dispenser in the employee restroom is in disrepair. Nearby roll of paper towels available for use. [CA] Repair dispenser. Paper towells shall be stored in an approved, sanitary dispenser.

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

Inspector Observations: *Measured the maximum water temperature at the 3-compartment sink at 103F and at the preparation sink at 110F. [CA] Water shall be supplied at a minimum temperature of 120F as measured from the faucet throughout the facility (or from 100-108F at handwash stations).*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1) Observed excessive number of drain flies throughout the food preparation area. Observed drain flies landing on various pieces of equipment, especially by the tteok machines and preparation sink. [CA] Eliminate presence of vermin and other non-disease carrying gnats, insects, flies, ants, and weevils.*

Follow-up By 10/22/2026

2) Observed accumulation of dead insects inside sticky traps throughout the food preparation area. [CA] Remove evidence of vermin and clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.

NOTE: *Facility receives bimonthly pest control services. Reviewed last pest control report from 10/2/2026. Report did not note activity level.*

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: *Observed several bulk bag ingredients such as flour are opened and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved food grade containers with tight fitting lids.*

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

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Inspector Observations: Facility lacks test strips for sanitizer of choice. [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: 1) Observed facility conducting active food preparation inside large garbage bins. [CA] Discontinue use of trash bins. 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).

2) Observed the use of unapproved rice grinder, washer, and rice cake maker. [CA] Food 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).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed active leaks at the bottom of the preparation sink and in the drainpipes underneath the 3-compartment sink. [CA] Repair leaks. Plumbing fixture shall be maintained in good repair.

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

Inspector Observations: Observed gap into the ceiling above the boiler. Observed gaps in the wall nearby the 3-compartment sink. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	110.00 Fahrenheit	
tteok	2-door upright cooler (2)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tteok	2-door upright cooler (1)	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
cooked rice	cook line	153.00 Fahrenheit	
tteok	walk-in cooler	41.00 Fahrenheit	
water	3-compartment sink	102.00 Fahrenheit	

Overall Comments:

*** A follow-up inspection will be conducted to verify compliance of violation K23. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.**

*** Facility prepares rice cakes daily and sells or delivers directly to other facilities within the county. Rice cakes are not held past 24-hours. Facility has a posted "PROCESSED FOOD REGISTRATION" license expiring in 2023. Facility shall maintain and post an updated PFR license for distribution of rice cakes.**

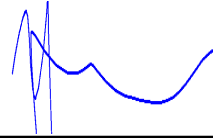
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/28/2026**. 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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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: Young Choi
Owner

Signed On: October 14, 2026