

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 FA0256371 - NEW HWONG KOK BAKERY	Site Address 1705 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 01/21/2026
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NEW HWONG KOK INC	Inspection Time 13:00 - 13:40
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By SU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/14/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/21/2026

Cited On: 01/14/2026

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

Compliance of this violation has been verified on: 01/21/2026

Minor Violations

Cited On: 01/14/2026

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

Compliance of this violation has been verified on: 01/21/2026

Cited On: 01/14/2026

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

This violation found not in compliance on 01/21/2026. See details below.

Cited On: 01/14/2026

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

Compliance of this violation has been verified on: 01/21/2026

Cited On: 01/14/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Compliance of this violation has been verified on: 01/21/2026

Cited On: 01/14/2026

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Compliance of this violation has been verified on: 01/21/2026

Cited On: 01/14/2026

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

This violation found not in compliance on 01/21/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	126.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	100.00 PPM	

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Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 01/14/2026 are in compliance.

K05: Observed employees properly washing hands when needed.

K07: Potentially Hazardous Foods left out at room temperature are now utilizing TPHC (Time as a Public Health Control).

K21: Hot water pressure was restored to the right faucet at the 3 compartment sink.

K34: Chlorine test strips are now available.

K40: Wiping cloths observed stored in chlorine sanitizer.

K43: Toilet paper observed stored in the toilet paper dispenser.

Facility has cleaned up most of the equipments in the kitchen however grime accumulation still observed in the crevice between the work tables, in the rubber seals of the refrigeration units, and door handles of the refrigeration units. Floor tiles have not been repaired under the steamer at the cookline.

Continue to maintain facility clean. Create a cleaning schedule.

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 **2/4/2026**. 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: Peishan Su
person in charge
Signed On: January 21, 2026