

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 10/05/2026
Program PR0374384 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NEW HWONG KOK INC	Inspection Time 09:30 - 10:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/14/2026

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: 10/05/2026

Cited On: 09/14/2026

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

Compliance of this violation has been verified on: 10/05/2026

Cited On: 09/14/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 10/05/2026. See details below.

Cited On: 10/05/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

At the front service line, under the turned-off heat lamps in the display case, baked pork buns, pork dumplings, shrimp dumplings, and chow fun subjected to time as a public health control did not have their time labels filled out. In the same area, in the turned-off hot hold countertop display case, heat-treated fruit-filled pastries subjected to time as a public health control did not have their time label filled out. On a countertop induction hot-top, egg tarts measuring 100F did not have their time label filled out. On a table in the customer dining area, lotus paper-wrapped sticky rice did not have their time label filled out.

Per staff, all listed items had been cooked or initially removed from temperature control at 8 AM this morning, approximately 1.75 hours prior.

Written procedures for time as a public health control (4-hour rule) could not be provided.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Instructed employees to add time labeling.

Minor Violations

Cited On: 10/05/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Employee observed sticking a gloved finger into raw, frozen pork maintained on a speed rack to prove that it was still frozen, then walked to the cook-line and attempted to begin cooking before being stopped.
Observed the same employee handle and use their personal phone, then attempted to resume food preparation before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employee to de-glove and properly wash hands.

Cited On: 10/05/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

On a rolling speed rack at the entrance to the front service area, hot dog buns measured 131F and egg tarts measured between 132F and 137F. Per staff, items had been removed from the oven 15 minutes prior, and were being staged prior to being placed into hot holding in the adjacent upright warmer.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Instructed employees to relocate hot dog buns and egg tarts to upright warmer.

Cited On: 10/05/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

In the back kitchen area, observed a sheet pan full of raw, frozen pork thawing in ambient. In the same area, in the preparation sink, observed a tub of commingled frozen pre-cooked shrimp and pepper, shiu mai, and tofu thawing in a tub of standing water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Instructed employees to begin cooking all of the aforementioned items.

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility was issued a conditional pass during the last limited inspection conducted.

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed:

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- See minor violation above.

K07M: Improper hot and cold holding temperatures:

- See minor violation above

Compliance of the following was not verified:

K08M: Improper use of time as a public health control

- See major violation above.

Facility cited for one major violation.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last inspection.

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 **10/19/2026**. 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

Sue

Received By: Sue
Manager
Signed On: October 05, 2026