

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 FA0256143 - NEW HWONGKOK		Site Address 2854 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 11/26/2024		Placard Color & Score YELLOW 61		
Program PR0374038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW HWONGKOK INC		Inspection Time 15:40 - 17:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By JENNY YEN				FSC Siu Yan Chow 10/25/2025

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						N
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					N
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						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	X	
K34	Warewash facilities: installed/maintained; test strips		
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	X	
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	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

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

Inspector Observations: *Employee working on the mechanical dishwasher was observed touching both clean and soiled dishes without washing hand in between.*

[CA] *After loading the soiled dishes on the mechanical dishwasher, employee must wash hand before removing the washed utensils from the mechanical dishwasher. Employee must wash hand after handling soiled equipment or utensils, among other. The person in charge informed the employee to wash hand and rewash the utensils (COS).*

Follow-up By
11/26/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Only hand wash sink in kitchen is blocked by a fan and inaccessible.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times. The manager removed the fan (COS).*

Follow-up By
11/26/2024

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

Inspector Observations: *Noodle and chow mein stored on the steam table were measured between 110 °F and 125 °F. The manager said the food products were cooked an hour ago.*

CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The site manager said all the food products shall be discarded after two hours. However, there is not time/temperature logs. Please keep all hot-held foods on approved temperature of use time as a public health control method to keep these food products at or above 135 oF. The manager reheated the food products to 165 oF (COS).*

Follow-up By
11/26/2024

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Open employees personal drinks and beverages were stored in the consumable ice container.*

[CA] *Please do not store any container, drink, beverage on the ice that is used for drinking.*

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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

Inspector Observations: *Some individually packaged dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.*

[CA] *Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:*

- 1. The common name of the food*
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.*
- 3. An accurate declaration of the quantity of contents.*
- 4. The name and place of business of the manufacturer, packer, or distributor.*

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

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Inspector Observations: *An abundant grease and oil accumulation was observed on the screens of the exhaust hood.*

[CA] *Conduct a regular cleaning on the exhaust hood.*

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: *Multiple fridge gaskets were dirty and accumulate debris in the interior in the bottom of fridge. Heavy debris built up on surface and handles of working equipment and utensils.*

[CA] *Clean and maintain equipments.*

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

Inspector Observations: *Multiple wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

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

Inspector Observations: *Heavy grime, grease, oil, and food residue accumulation is observed on the floor below the cooking equipment and below the equipment stands.*

[CA] *Conduct a thorough regular cleaning on the floor area.*

There was an excessive spider web buildup on the wall above the three compartment warewash sink.

[CA] *Clean the wall thoroughly.*

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Final cook	185.00 Fahrenheit	
Chow mein	Steam table	120.00 Fahrenheit	
Steam rice	Rice steamer	156.00 Fahrenheit	
Beef	Upright fridge	34.00 Fahrenheit	IR
Hot water	Three compartment sink	125.00 Fahrenheit	
Dim sum	Final cook	187.00 Fahrenheit	
Noodle	Upright fridge	36.00 Fahrenheit	IR

Overall Comments:

Note: *Food safety manager certificate: Siu Yan Chow - 10/25/2025*

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 **12/10/2024**. 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: Jenny Yen
Manager

Signed On: November 26, 2024