

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 FA0274395 - TTOBONGEE	Site Address 3080 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 09/11/2025
Program PR0414970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CAMINO ZAZANG INC	Inspection Time 13:30 - 14:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By PETER CHUNG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2025

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

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/08/2025

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

Compliance of this violation has been verified on: 09/11/2025

Minor Violations

Cited On: 09/08/2025

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

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/11/2025

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: 1) Facility lacks metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

2) Observed multiple refrigeration units are lacking thermometers. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

Measured Observations

Item	Location	Measurement	Comments
jjajangmyeon	warmer	146.00 Fahrenheit	
seafood	3-door upright cooler	33.00 Fahrenheit	
soup	stovetop	140.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the inspection from 9/8/2025.

The following major violations were corrected:

- **K06: Adequate handwash stations supplied. Observed handwash stations in the kitchen and bar area are fully stocked with soap and single use towels.**

--- **The bar area is temporarily stocked with a roll of paper towels. Install a permanent dispenser at the bar area for paper towels to prevent contamination.**

- **K07: Proper hot and cold holding temperatures. Observed all foods at proper holding temperatures. See measured observations.**

- **K23: No rodents, insects, birds, or animals. Observed the back area floor and equipment has been thoroughly cleaned and sanitized from rodent droppings and dead insects. No live activity or contamination of food observed during inspection.**

--- **Reviewed Clark Pest Control service report from 8/28/2025. Pest control sprayed for cockroaches inside and maintained rodent traps outside the facility. No live activity reported.**

Continue to address remaining violations as cited on the routine inspection report.

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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 **9/25/2025**. 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: Peter Chung
Owner

Signed On: September 11, 2025