

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 FA0209119 - SOONG SOONG INC		Site Address 3680 STEVENS CREEK BL C, SAN JOSE, CA 95117		Inspection Date 04/04/2025		Placard Color & Score GREEN 85		
Program PR0302194 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOONG SOONG INC		Inspection Time 10:25 - 11:55			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By LILY YANG				FSC LILY YANG 7/3/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						S
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						
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					N
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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is making reduced oxygen packaging (ROP) to pack Beijing duck pieces.

[CA] The food facility is packaging potentially hazardous food Revised 02.05.21 49 products using a reduced-oxygen packaging (ROP) method and has not obtained HACCP plan approval from the California Department of Public Health.

NOTE: Exemptions include whole Chinese-style roast duck (§114425), Korean rice cakes (§114429), Vietnamese rice cakes (§114429.3) and Asian rice-based noodles (§114429.5).

[SA] Discontinue the ROP method to sell Beijing Duck. Facility can sell Beijing duck in a container or other packaging but ROP is not allowed.

Minor Violations

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

Inspector Observations: Dead cockroaches on a glue strip in the dry storage area behind the hot water heater.

[CA] Clean and sanitize area of dead cockroaches area and keep the food containers lids closed to prevent cockroaches entering food container.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Dust debris on the exhaust fan in the restroom.

[CA] Clean the dust off from the exhaust fan for proper ventilation.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop bucket with dirty water next to janitorial sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Measured Observations

Item	Location	Measurement	Comments
OYSTER	UPHOLDING FREEZER	15.00 Fahrenheit	
DUMPLING	FREEZER	15.00 Fahrenheit	
MUSHROOMS	FOOD PREP TABLE	40.00 Fahrenheit	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	40.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BELL PEPPER	FOOD PREP TABLE	40.00 Fahrenheit	
BEIJING DUCK	COLD HOLDING	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
FRIED RICE	HOT HOLDING	148.00 Fahrenheit	
BEEF MARINATION	ACTIVE PREP	54.00 Fahrenheit	
NODDLES	REFRIGERATION	40.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
SOY MILK	REFRIGERATION	40.00 Fahrenheit	
SWEET AND SOUR SOUP	HOT HOLDING	155.00 Fahrenheit	

Overall Comments:

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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 **4/18/2025**. 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: LILY YANG
OWNER

Signed On: April 04, 2025