

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 FA0211904 - HAN SUNG BBQ		Site Address 2644 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 01/21/2026		Placard Color & Score YELLOW 67		
Program PR0302813 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KAFAT INC		Inspection Time 11:00 - 12:55			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PARK				FSC Alvin Lew 02/28/2027

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						S
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		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		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	X	
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		
K33	Nonfood contact surfaces clean		
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		
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

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

Inspector Observations: *Measured fish cake in the preparation counter at 67F. Per PIC, fish cake was cooked yesterday and removed from refrigeration less than 30 minutes ago. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Fish cake was relocated to the under counter cooler to facilitate rapid cooling.*

Follow-up By 01/28/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *****MAJOR**** Observed employee washing a working knife in the preparation sink without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist intervened and directed employee to wash knife in the designated warewashing station and upright mechanical dishwasher.*

Follow-up By 01/28/2026

****MINOR**** Observed accumulation of black mold-like substance in the interior panel of the ice machine. No contamination of ice observed. [CA] Routinely clean and sanitize the ice machine. Food contact surfaces shall be clean.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Some actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.*

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

Inspector Observations: *Observed multiple employees washing gloved hands using the preparation sink. [CA] Gloves shall be removed prior to washing hands. Gloves shall be changed and used as required. Handwashing shall take place in the designated handwash sink.*

K06 - 3 Points - Inadequate handwash facilities; supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *1) Observed paper towels are stored outside of a dispenser. [CA] Paper towels shall be stored in a dispenser and protected from contamination.*

2) Observed the handwash sink is located directly adjacent to the food preparation counter without a splash guard or protection from contamination. [CA] A minimum 6" high metal splash guard shall be installed between the handwash sink and food preparation counter.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *1) Observed raw meat stored over ready-to-eat foods (tofu, produce, etc.) in the walk-in cooler and refrigeration units. [CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

2) Observed bulk bags of flour are open and uncovered in the food storage area. [CA] After opening, transfer bulk ingredients to approved containers with tight-fitting lids.

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

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Inspector Observations: 1) Observed multiple food items stored on the floor in the walk-in cooler and freezer. [CA]
Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

2) Observed partially open tofu containers stored in refrigeration units. [CA] After opening single-use food containers, food shall be transferred to a multiuse food-grade container that is approved for sanitation.

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: Observed the equipment storage shelves are lined with soiled aluminum foil. [CA]
Discontinue the usage of aluminum foil. Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Observed the floor in the cook line and by the 2-compartment sink are lined with wooden planks. [CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
black bean sauce	preparation counter	137.00 Fahrenheit	Relocated to hot holding on stove.
water	3-compartment sink	120.00 Fahrenheit	
fish cake	preparation counter	67.00 Fahrenheit	
rice	rice cooker	167.00 Fahrenheit	
tofu	1-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	bucket	100.00 PPM	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
beansprouts	2-door preparation unit	41.00 Fahrenheit	
raw beef	1-door upright freezer	5.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
jjamppong broth	walk-in cooler	41.00 Fahrenheit	
raw beef	walk-in freezer	3.00 Fahrenheit	
water	3-compartment sink (front)	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw beef	walk-in cooler	38.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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.

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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: Alvin Lew
Owner

Signed On: January 21, 2026