

**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**

|   |  |  |                                  |                                      |   |
|---|--|--|----------------------------------|--------------------------------------|---|
| <b>Facility</b><br>FA0212182 - IT'S LUNCH TIME                                  |  | <b>Site Address</b><br>3205 EDWARD AV, SANTA CLARA, CA 95054 |                                  | <b>Inspection Date</b><br>05/01/2026 |   |
| <b>Program</b><br>PR0302973 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |  | <b>Owner Name</b><br>KIM, THOMAS |                                      | <b>Inspection Time</b><br>10:30 - 11:50 |
| <b>Inspected By</b><br>JOSHUA LUCES   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>THOMAS                                  | <b>FSC Not Available</b>         |                                      |   |

|   |
|---|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>80</b> |
|---|

| 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  |       |       |        |     |     |     |
| K06 Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     |     |
| K07 Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | N   |
| 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   |     |
| 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                              | X   |     |
| 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                                |     |     |
| 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                                     |     |     |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0302973 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>KIM, THOMAS                             | Inspection Time<br>10:30 - 11:50 |
| K48 Plan review  |   | X                                |
| 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 multiple PHF left out at the back preparation counter at their respective temperatures:**

- Bulgogi at 50F
- Marinated pork at 56F
- Spam at 70F

**The PIC stated the above foods were removed from the upright cooler/opened from can approximately 45 minutes prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] The foods were relocated to the two door upright cooler to cool.**

### Minor Violations

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

**Inspector Observations:**

**A valid food safety certification was not available for review at this time. The PIC stated their FSC is expired and pending renewal.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

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

**Inspector Observations:**

**Observed the handwash sink was partially obstructed by a shelving unit.**

**[CA] Keep the handwash sink easily accessible at all times.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:**

**The unapproved three compartment sink is equipped with a single 18 inch drainboard with sink compartment sizes at 18" x 18" x 12"**

Follow-up By  
05/03/2026

**[CA] All warewashing equipment shall be provided with two integral drainboards.**

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

**Inspector Observations:**

**Measured the sanitizer concentration in the multiuse wiping cloth bucket above 200 ppm chlorine.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K48 - 2 Points - Plan review unapproved; 114380

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**Inspector Observations:**

*Plans for installation of the three compartment sink and handwashing sink have not yet been received by this agency. Plans shall be submitted to the Plan Check Department at: [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) by 5/3/26 or additional enforcement may be conducted.*

**Follow-up By**  
05/03/2026

*[CA] Any new equipment/sinks must have plan check plan submittal and approval before installation.*

**Performance-Based Inspection Questions**

Needs Improvement - Proper hot and cold holding temperatures.

**Measured Observations**

| <u>Item</u>   | <u>Location</u>             | <u>Measurement</u> | <u>Comments</u> |
|---------------|-----------------------------|--------------------|-----------------|
| CHICKEN       | TWO DOOR UPRIGHT COOLER     | 41.00 Fahrenheit   |                 |
| SLICED CHEESE | COLD TOP COOLER             | 41.00 Fahrenheit   |                 |
| WATER         | THREE COMPARTMENT SINK      | 120.00 Fahrenheit  |                 |
| HAM           | REACH IN PREPARATION COOLER | 41.00 Fahrenheit   |                 |
| PORK          | TWO DOOR UPRIGHT COOLER     | 40.00 Fahrenheit   |                 |
| WATER         | HAND WASHING SINK           | 100.00 Fahrenheit  |                 |
| WATER         | RESTROOM HAND WASHING SINK  | 108.00 Fahrenheit  |                 |
| COOKED RICE   | RICE COOKER                 | 209.00 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 **5/15/2026**. 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

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**Received By:** Thomas Kim  
Owner

**Signed On:** May 01, 2026