

**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> FA0212162 - CHUNG DAM RESTAURANT		<b>Site Address</b> 3180 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 04/01/2026	
<b>Program</b> PR0300392 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> MHS SUPPLY CORP		<b>Inspection Time</b> 12:15 - 14:30
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOHN	<b>FSC Not Available</b>		

**Placard Color & Score**  
**YELLOW**  
**55**

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						
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					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					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	X	
K39 Thermometers provided, accurate	X	
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

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

**Inspector Observations: 1) In the walk-in cooler, measured multiple Potentially Hazardous Foods (macaroni salad, cooked spicy stir fry, raw meat, etc.) from 48-56F. Per employees, foods were stored in the walk-in cooler overnight. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All Potentially Hazardous Foods were voluntarily condemned and discarded. See VC&D form.**

Follow-up By  
04/08/2026

**2) At the cook line, measured pooled eggs and shelled eggs at 62F. Per employees, eggs were removed from refrigeration less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Specialist directed employees to relocate eggs into the under counter refrigeration. Foods shall be kept in refrigeration unless under diligent prep.**

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 \*\* At the cook line, observed employees washing pans and utensils in the preparation sink without a sanitization step. [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 directed employees to properly wash, rinse, and sanitize dishes at the warewashing area.**

Follow-up By  
04/08/2026

**\*\* MINOR \*\* Measured the chlorine concentration at the mechanical dishwasher at 0 ppm. No active warewashing during inspection. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 50 ppm, or as per manufacturer's specifications. [COS] PIC primed the dishwasher during inspection. Remasured chlorine concentration at 50 ppm.**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: In the dry storage room, observed one live cockroach and one dead cockroach on the wall. No active contamination of food or other live activity observed during inspection. [CA] The premises of a food facility shall be maintained free of vermin. [COS] Live cockroach was abated during inspection.**

Follow-up By  
04/08/2026

**NOTE: Facility receives biweekly pest control services. Reviewed latest pest control report from 3/4/2026.**

### Minor Violations

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

**Inspector Observations: 1. Facility lacks active Food Safety Manager Certification. [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.**

**2. Actively working employees lack food handler certification. [CA] Food handlers shall maintain a valid food handler card for the duration of their employment. 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 employees washing hands while wearing soiled gloves, then continuing on with food preparation. (No active contamination of food observed). Observed employees donning gloves without an intermediate handwashing step. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.**

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

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**Inspector Observations: 1) At the front service line, observed the handwash station is partially blocked by moving cart and cups. [CA] Handwash stations shall be fully stocked and accessible at all times.**

**2) In the center cook line, observed automatic handwash dispenser is in disrepair. Soap is still available in the dispenser. At the warewashing station, observed paper towel roll is stored outside of the dispenser. [CA] Soap and paper towels shall be stored in an approved and sanitary dispenser.**

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: In the walk-in cooler, observed raw meat is stored above ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: 1. Observed a makeshift storage area with food storage shelves directly outside of the facility. Observed storage of prepackaged foods and beverages. [CA] Discontinue storage of food outside. All food shall be stored within the approved and fully enclosed food facility.**

**2. Throughout the kitchen area, observed working foods stored directly on the floor. In the walk-in cooler and freezer, observed multiple foods stored on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.**

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: 1) Measured the ambient temperature of the walk-in cooler at 49F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until unit is repaired. [COS] PIC adjusted the temperature of the walk-in cooler during inspection. Remeasured ambient temperature at 41F.**

**2) Observed the use of domestic rice cookers and unapproved, foreign chiller used for holding soups. [CA] Discontinue the use of unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

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

**Inspector Observations: Observed gaps in the ventilation hood above the cook line. [CA] All hood ventilation filters shall be maintained in place and in good repair.**

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

**Inspector Observations: Observed display thermometer outside of the walk-in cooler is not operable. Observed refrigeration units are missing internal thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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: 1) Observed storage of unused, foreign equipment in the kitchen area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**2) Observed employee cell phone and charger stored directly on cutting board at the food preparation counter. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.**

## Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.  
 Needs Improvement - Proper hot and cold holding temperatures.  
 Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
raw shrimp	drawer refrigeration under cook line	41.00 Fahrenheit	
beansprouts	2-door preparation unit (front)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw beef	2-door preparation unit (center)	41.00 Fahrenheit	
bulgogi	cook line	176.00 Fahrenheit	Final cooking temperature.
macaroni salad, cooked spicy stir fry, raw meat	walk-in cooler	48.00 Fahrenheit	48-56F
raw beef	1-door upright cooler	41.00 Fahrenheit	
seaweed soup	soup well	174.00 Fahrenheit	
spicy seafood soup	preparation counter	143.00 Fahrenheit	Cooling. Per employee, just prepared.
water	handwash sink (restroom)	100.00 Fahrenheit	
beansprouts	2-door preparation unit (back)	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
raw beef	3-door under counter (beef area)	41.00 Fahrenheit	
raw beef	walk-in freezer	5.00 Fahrenheit	
shelled and pooled eggs	preparation counter	62.00 Fahrenheit	Relocated to under counter refrigeration.
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	Adjusted to 50 ppm.
rice	rice cooker	152.00 Fahrenheit	
water	preparation sink	120.00 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 **4/15/2026**. 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:** John Lee  
 Manager

**Signed On:** April 01, 2026