

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 FA0212958 - HONG'S GOURMET		Site Address 14510 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 07/21/2025		Placard Color & Score GREEN 76		
Program PR0304034 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HONG, CUONG DUC		Inspection Time 11:10 - 13:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By VICTOR HONG				FSC VICTOR D HONG 02/20/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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				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		
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	X	
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	X	
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: *On the counter-top, measured fried chicken, fried pork, fried chicken breast, raw shelled eggs, and beans sprouts between 55F and 62F. Per operator, potentially hazardous foods stored for about 30 minutes.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[COS] *Operator moved all potentially hazardous food items into refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *Observed food handler cards expired.*

[CA] *Ensure all employees that handle food obtain a valid food handler card.*

K14 - 3 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: *At the warewash machine, measured a lack of chlorine sanitizer. Observed mechanism for dispensing chlorine sanitizer was non-functioning. Operator was unable to prime sanitizer through the manual dispensing switch. Warewash machine was not in use during time of inspection.*

[CA] *Ensure warewash machine is properly functioning and able to dispense chlorine sanitizer at 50 PPM to properly clean and sanitize utensils and equipment.*

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

Inspector Observations: *In the kitchen area, on the floor, observed open bags of rice and flour stored. In the same areas, observed open dry food containers.*

[CA] *Ensure all open bags of dry bulk food are transferred to food grade containers and covered with a fitted lid.*

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: *In the kitchen area, observed the use of cardboard and wooden materials to line shelving.*

[CA] *Ensure only approved materials and equipment are used within the facility. All materials and equipment shall be smooth, durable, and easily cleanable. Discontinue use of cardboard and wooden materials to prevent possible harborage of vermin.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the kitchen area, observed cleavers and knives stored in between prep sink drainboards. In the kitchen area, in dry food containers, observed scoops stored with the handle in contact with food, and the use of bowls as scoops. In the employee service area, in the ice machine, observed scoop stored with the handle in contact with ice.*

[CA] *Ensure utensils are properly stored to prevent possible contamination. Scoops shall be stored outside of the dry food containers and ice machines in a manner that prevents contamination or stored internally with the handle facing away from the food item.*

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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. In the kitchen area, and the hallway in the kitchen area, observed excess clutter and unused equipment stored.

[CA] Ensure all unused equipment is removed from the facility to prevent clutter and possible harborage of vermin. Keep storage areas organized to prevent possible harborage of vermin.

2. Observed the back exit from the kitchen area was propped open.

[CA] Ensure doors into the facility are kept closed to prevent an entrance for vermin.

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

Inspector Observations: 1. In the kitchen area, around and underneath the cookline, observed accumulation of food debris on the floors. In the employee service area, observed accumulation and standing water in the area.

[CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

2. In the kitchen area, on the shelving around the back exit, observed cracks and crevices around the shelving.

[CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin,

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
marnated shrimp	prep unit	41.00 Fahrenheit	
cooked bbq pork	prep unit	41.00 Fahrenheit	
tofu	walk-in refrigerator	39.00 Fahrenheit	
fried chicken breast	2 door reach in refrigerator	40.00 Fahrenheit	
fried chicken	walk-in refrigerator	39.00 Fahrenheit	
chicken soup	soup warmer	175.00 Fahrenheit	
cooked rice	rice warmer/cooker	165.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fried chicken, fried pork, fried chicken breast, raw shelled eggs, and beans sprouts	counter-top	62.00 Fahrenheit	Measured between 55F and 62F.
cut tofu	prep unit	41.00 Fahrenheit	
bean sprouts	2 door reach in refrigerator	40.00 Fahrenheit	
fried rice	rice warmer/cooker	150.00 Fahrenheit	
hot and sour soup	soup warmer	168.00 Fahrenheit	
cooked chicken	prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	

Overall Comments:

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 **8/4/2025**. 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.

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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: VICTOR HONG

OWNER

Signed On: July 21, 2025