

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 FA0259132 - KONG TOFU & BBQ		Site Address 19626 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/12/2024		Placard Color & Score GREEN 73		
Program PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIM, JOO-DONG		Inspection Time 12:00 - 14:05			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By GRACE AND JOO DONG				FSC Jiae Kim 8/21/25

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		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				S
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0259132 - KONG TOFU & BBQ	Site Address 19626 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/12/2024
Program PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIM, JOO-DONG	Inspection Time 12:00 - 14:05
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: *Potentially hazardous foods measured at improper holding temperatures. On improperly prepared ice bath by the cook line: raw beef measured at 54F. Next to the grill: cooked chicken measured at 65F. Near the burners: tofu measured at 55F and bean sprouts measured at 72F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; if not hot holding shall be held at or above 135F. [COS] A proper ice bath with ice and water was prepared for the raw beef; cooked chicken is reheated to 165F; tofu relocated into the food unit; and ice and water added to container of bean sprouts.*

Minor Violations

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

Inspector Observations: *Employee food handler cards are expired or not available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Improper handwashing observed by employee - employee observed cleaning and handling soiled equipment and utensils and only rinsed hands with water before attempting to handle clean food equipment. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels before handling food or food contact equipment. [COS] Employee was stopped and asked to properly wash hands.*

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

Inspector Observations: *At start of inspection, the only handwash sink located at the cook line was in disrepair and closed off from use. Employees states they are using the handwash sink inside the back kitchen that is about 10-13 feet from the cook line. [CA] All handwash sinks shall be operable and able to provide warm water, soap, and single-use paper towels for employees to wash hands when required.*

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, 114125(b), 114141

Inspector Observations: *White mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.*

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

Inspector Observations: *Multiple small flies observed around the dry storage area. [CA] Food facility shall be kept free of flies and fly activity.*

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: *Inside the walk-in cooler raw food items (raw meats, raw eggs) are stored above ready-to-eat foods (vegetables, sauces, broth). [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.*

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

Inspector Observations: *Containers of food are stored on the floor in the dry storage area and inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor to protect food from contamination and to allow adequate space for ease of frequent cleaning.*

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0259132 - KONG TOFU & BBQ	Site Address 19626 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/12/2024
Program PR0379657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIM, JOO-DONG	Inspection Time 12:00 - 14:05

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

Measured Observations

Item	Location	Measurement	Comments
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Gyoza	Food prep unit insert	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Rice	Rice cooker	155.00 Fahrenheit	
Raw shell eggs	Prep unit insert by front counter	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Clams	Food prep unit insert by cook top	41.00 Fahrenheit	
Bean sprouts	By cook top	72.00 Fahrenheit	
Raw beef	Ice bath	54.00 Fahrenheit	
Purple rice	Upright warmer	135.00 Fahrenheit	
Raw eggs	Food prep unit by cook top	41.00 Fahrenheit	
Tofu	By cook top	55.00 Fahrenheit	
Bean sprouts	Walk-in cooler	40.00 Fahrenheit	
Cooked chicken	By grill	65.00 Fahrenheit	
Raw pork	Walk-in cooler	38.00 Fahrenheit	
Raw chicken	Walk-in cooler	35.00 Fahrenheit	
Udon	Food prep unit	39.00 Fahrenheit	
Cooked beef	By grill	136.00 Fahrenheit	
Pork	By grill	138.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Rice cake	Food prep unit insert	40.00 Fahrenheit	
Tofu	Prep unit insert by front counter	39.00 Fahrenheit	
Shrimp	Food prep unit insert by cook top	30.00 Fahrenheit	
Raw pork	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Provided and discussed handout for proper refrigeration storage.

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 **12/26/2024**. 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: Joo-Dong
Owner
Signed On: December 12, 2024