

# 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 FA0250505 - MR HONG'S CHINESE FAST FOOD		Site Address 1210 1ST ST, GILROY, CA 95020		Inspection Date 07/23/2025	
Program PR0360801 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MR HONG'S CHINESE FAST I		Inspection Time 11:00 - 13:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By PABLO	FSC Christy La 11/27/2028	

Placard Color & Score

**YELLOW**

**54**

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						
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		X			
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures	X						S
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		
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		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		X
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. Multiple PHF's measured in the temperature danger zone (greater than 41F, but less than 135F) in excess of major violation thresholds:**

- Fried chicken in the reach-in refrigerator by the back screen door(51F), cooked yesterday
  - Raw chicken, raw shrimp in the reach-in refrigerator by the back screen door(46F-52F), placed into the unit less than 4 hours prior
  - Eggrolls in the front hot holding unit in a pan (120F-128F), cooked less than 4 hours prior
  - Various types of chicken (orange chicken, fried chicken) in front hot-holding steam table (97F-110F), cooked less than 4 hours prior
- \* All cook times given verbally by the PIC/staff

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent bacterial growth.

[COS] Fried chicken in the reach-in was VC&D. See VC&D report. PHF's in the reach-in (raw shrimp, raw chicken, cooling noodles) relocated to other, working refrigeration units.

[SA] PIC elected to use TPHC for the eggrolls and various kinds of chicken dishes in the front hot-holding units. TPHC form provided.

\*Equipment MUST be capable of holding potentially hazardous foods at or below 41F, or at or above 135F. Recommend bringing in a technician to check the reach-in by the back screen door (ambient 51F), and the prep unit in the front area (45F ambient).

**Minor violation:**

**2. Multiple PHF's measured in the temperature danger zone (greater than 41F, but less than 135F) within the bounds of minor violation thresholds:**

- Imitation crab in an improper ice bath (ice bath only contacting bottom of container) at the front service area (48F)

[CA] PHF intended for cold holding shall be held at or below 41F.

[COS] Employee filled ice bath with ice until it reached all sides of the imitation crab in the container.

Follow-up By  
07/28/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:**

Shrimp tempura, assorted vegetable tempura, and sushi in the front display area are kept on TPHC (4 hour rule), but are not labeled or timed according to when they were removed from temperature control. Written TPHC procedures not available for review.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] PIC started a timer for the foods under TPHC (sushi, eggroll, shrimp and vegetable tempura, various types of chicken and chow mein). TPHC form given and filled out with all foods under TPHC.

Follow-up By  
07/28/2025

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:**

**1. Rice scoops observed to be sitting in ambient water that measured 65F. Per the PIC, they replace the water twice a day, but wash the rice scoops once at night time, and once in the morning. Rice scoops observed to have**

Follow-up By  
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*dried rice particles stuck to them.*

**[CA] Rice scoops shall be washed, rinsed, and sanitized OR replaced once every 4 hours to prevent bacterial growth.**

**[COS] PIC washed, rinsed, and sanitized rice scoops.**

**Minor Violation:**

**2. Table-mounted can opener blade observed to have large amount of black/brown buildup. Per the PIC, employees use the can opener on a daily basis.**

**[CA] Food contact surfaces shall be kept clean.**

**[COS] Employee washed, rinsed, and sanitized can opener.**

## **Minor Violations**

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

**Inspector Observations:**

**Multiple food handler cards are expired.**

**[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.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:**

**Employee observed to be drinking from an open-top water bottle in the kitchen area.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

**Noodles observed to be cooling in multiple metal tubs within a reach-in refrigeration unit in layers greater than 6 inches deep.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.**

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

**Inspector Observations:**

**5+ flies observed in kitchen area.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Keep screen door closed to prevent the intrusion of flies.**

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:**

**Facility lacks quaternary ammonium test strips for testing their sanitizer in wiping cloth buckets and the 3 compartment sink.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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

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**Inspector Observations:**

**Stained cardboard is being used to line the floor under the non-commercial freezer unit.**

**[CA] Discontinue the use of cardboard to line the floor, and ensure surfaces are smooth, nonabsorbent, durable, and easily cleanable.**

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:**

**Scoop handle observed in direct contact with flour in bulk storage container.**

**[CA] Store scoop handle so that it is not in contact with food.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

**Prep sink and ice machine do not drain indirectly via a 1-inch air gap.**

**[CA] Food preparation sink and ice machine shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1-inch air gap.**

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. Back screen door leading directly into the kitchen observed to be left open.**

**[CA] Keep door closed to prevent the intrusion of pests/vermin.**

**2. Bottle of CO2 under the counter in the front service area is not chained/secured to a rigid object.**

**[CA] Chain/secure to rigid object.**

**Performance-Based Inspection Questions**

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

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
milk	residential refrigeration unit	40.00 Fahrenheit	
fried chicken	reach- in refigerator #3 across from cook-line	40.00 Fahrenheit	
fried vegetable tempura	fryer	195.00 Fahrenheit	final cooking temperature
warm water	bathroom hand sink	100.00 Fahrenheit	
quat sanitizer	3 compartment sink	200.00 PPM	
eggflour soup	front hot holding unit	140.00 Fahrenheit	
rice	rice warmer	170.00 Fahrenheit	reheating
eggroll	residential upright freezer	-14.00 Fahrenheit	
frozen tempura	reach-in freezer	14.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shell eggs	reach-in refrigerator #2	39.00 Fahrenheit	
warm water	hand sink in kitchen	100.00 Fahrenheit	
cooked chicken	prep unit (lower)	57.00 Fahrenheit	cooling, cooked 2 hours prior
cooked noodles	reach-in refrigerator #1	103.00 Fahrenheit	
raw fish	prep unit (upper)	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
quat sanitizer	wiping cloth bucket	200.00 PPM	
raw shrimp	prep unit (lower)	38.00 Fahrenheit	

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## Overall Comments:

*Two or more major violations were cited during the routine inspection.*

*A follow-up inspection will be conducted to verify compliance with all of the cited major violations.*

*Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.*

### Notes:

- PIC states that they have ordered a new front holding display unit, and plan to remove both the non-commercial freezer upright and the non-commercial refrigerator upright
- Ensure that all employees wash hands (in addition to changing gloves) when moving to other tasks after preparing raw, potentially hazardous food
- Ensure that wooden surfaces (rectangular block behind the prep sink) are painted/varnished to prevent the harborage of microbial growth and allow for ease of cleaning
- Ensure that prep sink leak is repaired
- Ensure that wiping cloths are kept in sanitizing solution within sanitizer buckets if not actively in use

*Joint inspection with M. Chin. Report written by M. Chin.*

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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 **8/6/2025**. 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.

## 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: pablo rivera  
manager  
Signed On: July 23, 2025