

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 FA0212198 - SHU'S KOREAN RESTAURANT	Site Address 3258 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 09/02/2026
Program PR0302895 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUANG, LONG	Inspection Time 12:00 - 12:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SHU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/26/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/26/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/26/2026

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

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/26/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/02/2026

Cited On: 09/02/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 88F. Per PIC, the water heater was broken this morning. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F as measured from the faucet throughout the facility. [SA] PIC repaired the water heater at the time of inspection. Measured the maximum water temperature at 110F. The temperature appears to be continually rising.

Minor Violations

Cited On: 09/02/2026

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

Inspector Observations: Observed multiple foods (beansprouts, soup, etc) are cooling in deep containers in the walk-in cooler. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Measured Observations

Item	Location	Measurement	Comments
cooked potato	preparation counter	140.00 Fahrenheit	Cooling. Per PIC, just cooked.
beef	stovetop	146.00 Fahrenheit	
beansprouts	walk-in cooler	60.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
water	3-compartment sink	88.00 Fahrenheit	Adjusted to 110F during inspection.
beansprouts	2-door preparation unit	41.00 Fahrenheit	
stew	walk-in cooler	41.00 Fahrenheit	
shelled eggs	3-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 8/26/2026).

The following major violations have been verified as in compliance:

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- **K05: Improper handwashing. Observed proper handwashing by employees following contamination of hands during inspection. Discussed handwashing policy with PIC.**
- **K06: Inadequate handwash facilities. Observed handwash sink is fully stocked with soap and single use towels at the time of inspection.**
- **K07: Improper holding temperatures. Measured all foods at proper holding temperatures at the time of inspection. See measured observations.**
- **Observed the 2-door preparation unit has been serviced by technician and is now holding foods at 41F or below.**
- **K09: Improper cooling. Observed foods are properly cooling within the walk-in cooler at the time of inspection. Ensure foods are cooled within shallow containers (see violation K09).**
- **Per PIC, soup was placed into an ice bath prior to storage in the walk-in cooler.**

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **9/16/2026**. 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

Received By: Long Huang
Owner

Signed On: September 02, 2026