

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 FA0206875 - JEONJU		Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 06/25/2025
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name H C RICE NOODLE-HOSTETTER	Inspection Time 13:40 - 14:40
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JIN LI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/23/2025

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

Compliance of this violation has been verified on: 06/25/2025

Cited On: 06/23/2025

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

Compliance of this violation has been verified on: 06/25/2025

Cited On: 06/23/2025

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

Compliance of this violation has been verified on: 06/25/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
TOFU, BEAN SPROUTS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 6/23/25 routine inspection. The major violations were observed to be in compliance as follows:

- No evidence of cockroaches were observed.
- Rear handsink was functional and was able to dispense water.
- PHFs measured below 41F in the walk-in refrigerator.

Facility had provided a completed Vermin Reopening Checklist and a professional pest control report indicating that no evidence of cockroaches observed. Facility was OK to reopen. Continue working closely with pest control, deep clean all surfaces (especially in cooking equipment area), seal all cracks/crevices in equipment/walls/floors/ceilings.

Provided office hearing letter to owner on site.

Joint inspection with Maverick Chin. Notified DEH supervisor of reopening.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **7/9/2025**. 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: Jin Li
Owner

Signed On: June 25, 2025