

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 FA0208684 - GOKU KOREAN BBQ AND HOT POT	Site Address 3085 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 10/15/2024
Program PR0306690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name JIAN CHANG WANG	Inspection Time 15:30 - 16:45
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By KENNY & ERICA (M)

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Lacking single use paper towels at the ONLY hand wash station at front meat service line & near ban chan station. [CA] Single-use sanitary towels shall be provided in dispensers.

Follow-up By
10/18/2024

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

Inspector Observations: Major:

1. Found several live cockroaches behind 2 door reach in/cold top at meat service line. Observed several cockroaches in between metal counter.

2. Found one semi live cockroach under hand wash station (middle aisle).

[CA] Eliminate all evidence of LIVE cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.

Follow-up By
10/18/2024

Minor: Found DEAD cockroaches and empty egg sacs in the following areas: under 2 door reach in/cold top units at meat service line and on and around hand wash station in middle (aisle). [CA] Eliminate all evidence of DEAD cockroaches. Clean and sanitize all effected areas. Continue to provide approved pest control services.

Minor Violations

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: Found black/brown like substance on interior panel of both ice machine. [CA] Routinely clean.

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: Found accumulated food under cooking equipment and standing water in missing floor tiles throughout food facility. [CA] Routinely clean.

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

Inspector Observations: Found broken tiles, holes, gaps and crevices throughout food facility. [CA] Replace broken tiles and seal all holes gaps and crevices.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (2x-middle aisle, bar, 2x RR, ban chan room & back)	100.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0155551

****Facility is hereby closed due to infestation of LIVE cockroaches. Once the violation warranting the closure has been corrected, contact environmental health specialist Helen Dinh at 408/918-2920 or the main office at 408/918-3400 for a follow up inspection.***

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***Facility shall cease and desist all sales. ***

A follow up inspection shall be conducted.

Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.

Consulted with Priscilla Mark.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/29/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Erica Lim
Assistant Manager
Signed On: October 15, 2024