

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 FA0302224 - DANBI KOREAN RESTAURANT LOS GATOS		Site Address 9 MONTEBELLO WY, LOS GATOS, CA 95030		Inspection Date 05/07/2025	
Program PR0444138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JS EMMANUEL INC		Inspection Time 12:00 - 13:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By WILSON KIM	FSC SCOTT SOH 09/25/2026	

Placard Color & Score
GREEN
86

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						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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						
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		
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	X	
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	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: *In the kitchen area, on the counter-top, measured fried eggs at 80F, fried chicken at 122F, and cooked vegetable salad at 72F. In the hot holding unit, measured cooked rice between 125F and 134F. In the insert prep unit, measured raw shelled eggs, and cooked pork at 50F and 45F respectively. Per operator, fried eggs prepared at 11:30am, fried chicken prepared at 11:30am, cooked vegetable salad prepared at 11:00am, cooked rice placed in the hot holding unit at 11:30am, and cooked pork and raw shelled eggs stored in the insert prep top at 11:00am. Observed PHFs in double-stacked containers, and containers stored directly at the bottom of the insert prep unit. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator placed time labels on fried eggs, fried chicken, cooked vegetables, and cooked rice to be served within 4 hours from when prepared/stored. Raw shelled eggs and cooked pork moved to nearby refrigeration to facilitate proper holding temperatures. Operator to discontinue double-stacking containers, and to provide dividers to properly store insert containers in the insert prep unit.*

Minor Violations

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: *In the walk-in refrigerator, observed raw chicken stored above raw pork and raw beef. [CA] Ensure raw meats are stored in the following order on shelving from the bottom to prevent cross contamination: raw chicken; raw shelled eggs; raw beef; raw pork; raw seafood.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed smoke from the grill is inadequately ventilated into the hood/hood filters and moving into the back prep area. [CA] Ensure hood is properly functioning and able to adequately ventilate heat, steam, smoke, grease, odors, and vapors.*

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: *Observed side windows, front door, and back door were kept open. [CA] Ensure all windows and doors are kept closed to prevent an entrance for vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked chicken	insert prep unit	41.00 Fahrenheit	
shredded cheese	insert prep unit	41.00 Fahrenheit	
marinated bulgogi	prep unit	40.00 Fahrenheit	
cooked pork	insert prep unit	45.00 Fahrenheit	
cooked pork	walk-in refrigerator	37.00 Fahrenheit	
cooked rice	rice cooker	145.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	walk-in refrigerator	36.00 Fahrenheit	
cooked vegetable salad	counter-top	72.00 Fahrenheit	
cooked rice	hot holding unit	125.00 Fahrenheit	Measured between 125F and 134F.
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
raw shelled eggs	walk-in refrigerator	36.00 Fahrenheit	
marinated galbi	prep unit	40.00 Fahrenheit	
spam	insert prep unit	41.00 Fahrenheit	
raw shelled eggs	insert prep unit	50.00 Fahrenheit	
fried eggs	counter-top	80.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
fried chicken	counter-top	122.00 Fahrenheit	
cooked bean sprouts	prep unit	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 Fahrenheit	

Overall Comments:

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 **5/21/2025**. 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



Received By: WILSON KIM
PIC

Signed On: May 07, 2025