

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 07/24/2025	
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name H C RICE NOODLE-HOSTETTER		Inspection Time 11:50 - 13:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By LESLIE	FSC ZHENG LI 07/01/2030		

Placard Color & Score GREEN 67

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		
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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		X
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 rear kitchen, across from the cookline and stored in containers of water: measured internal temperature of raw bean sprouts (49F), tofu (53F). Operator stated foods had been held for 20 minutes.*

- *On a shelf next to the rear kitchen prep unit: measured internal temperature of fried eggs to be 101F. Operator stated eggs had been held since 11am (approximately 1 hour prior).*

- *On the prep counter next to the frontmost prep unit: measured internal temperature of cooked vegetables loosely covered in plastic wrap to be 100F. Operator stated they had been stored on the counter since 11am (approximately 1 hour prior).*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Ice was added to the bean sprout and tofu containers. Other foods were immediately placed inside refrigerators.*

REPEAT VIOLATION See notes below.

Minor Violations

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

Inspector Observations: *Employee food handler cards were not readily available for review.*

[CA] *Keep all food handler cards on site in one location.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Facility offers undercooked eggs, but no consumer advisory was on the paper or electronic menus.*

[CA] *If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:*

- 1) **"Disclosure":** *Clearly indicate WHICH menu items contain undercooked animal products. AND*
- 2) **"Reminder":** *The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at the 3-compartment sink to be 113 - 115F.*

[CA] *Provide hot water (120F) at the 3-compartment sink.*

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: *Observed pitchers of water were stored directly under the paper towel dispenser at the front area handsink.*

[CA] *Store open food containers away from handsink facilities to prevent contamination.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: Inside the walk-in refrigerator: observed food containers stored directly on the floor.

[CA] Store food on approved shelving at least 6 inches above the floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of food debris on equipment/surfaces, especially in the cooking area.

[CA] Keep surfaces clean.

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

Inspector Observations: Observed small bowls/plastic cups used as scoops inside bulk dry storage containers.

[CA] Use approved scoops with handles to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available.

[CA] Obtain a metal probe thermometer to measure internal food temperatures.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloth stored directly on prep surface of rear prep unit.

[CA] Store wiping cloths in sanitizer solution.

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) At the rear kitchen prep unit: observed employee phone and pills/medication stored directly on the prep surface. Observed another phone stored on top of bulk food container in rear storage area.

[CA] Store personal belongings below and away from food and food prep areas to prevent contamination.

2) Observed mops stored directly on the floor and inside the mop sink.

[CA] Hang mops on approved hangers so that they can air-dry and don't contaminate surfaces.

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

Inspector Observations: Observed damaged metal cove base along outside of walk-in refrigerator, near the door.

[CA] Repair cove base.

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>
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
COOKED VEGETABLES	PREP COUNTER, NEXT TO FRONT PREP UNIT	100.00 Fahrenheit	
TOFU	PREP CONTAINER, IN WATER NEAR COOKLINE	53.00 Fahrenheit	
SOUP, COOKED PEANUTS, VEGETABLES, BROCCOLI	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
FRIED EGGS	COVERED PLASTIC CONTAINER, SHELF NEXT TO REAR KITCHEN PREP UNIT	101.00 Fahrenheit	
SPROUTS, COOKED BEEF, COOKED SHRIMP	REAR KITCHEN PREP UNIT INSERTS	41.00 Fahrenheit	
RAW SPROUTS	PREP CONTAINER, IN WATER NEAR COOKLINE	49.00 Fahrenheit	
SPROUTS, COOKED BROCCOLI	FRONT PREP UNIT INSERTS	41.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	

Overall Comments:

This was an unannounced follow-up/routine inspection after the 7/01/2025 office hearing to discuss violations regarding handsinks, food temperatures, and vermin. Observed major violation in temperature holding.

Due to the observation of a repeat violation (food holding temperatures), further enforcement action will occur. Inspector will follow-up with facility/owner.

Due to technical difficulties, this report will be emailed to the facility.

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 **8/7/2025**. 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: Jin Li
Owner

Signed On: July 24, 2025