

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 08/26/2026		Placard Color & Score YELLOW 40		
Program PR0302895 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUANG, LONG		Inspection Time 14:30 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SHU				FSC Not Available

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		X			N
K06	Adequate handwash facilities supplied, accessible		X		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		X			N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: Observed multiple instances of improper handwashing practices by employees, including:

- Employee handling dirty dishes, washing face and rinsing hands in the 2-compartment sink without the use of soap, drying hands on apron, then proceeding to conduct food preparation without an intermediate handwashing step.
- Employee handling soiled cloth, washing hands in the 3-compartment sink without the use of soap, then proceeding to conduct food preparation without an intermediate handwashing step.
- Employee handling soiled cloth, then proceeding to handle clean equipment without an intermediate handwashing step.

[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

[COS] Specialist intervened and instructed employees to properly wash hands using the designated handwashing sink as required. Discussed handwashing policy with PIC.

Follow-up By
09/02/2026

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

Inspector Observations: Observed accumulation of dirty dishes within the only handwash sink available in the kitchen, making the sink unavailable for use. [CA] Handwash sink shall be fully stocked and accessible at all times to facilitate proper handwashing. [COS] PIC relocated dirty dishes away from the handwash sink.

Follow-up By
09/02/2026

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

Inspector Observations: 1) In the front 2-door preparation unit for holding banchan, measured beansprouts and cooked vegetables from 46-51F. Per PIC, foods were cooked and cooled 4 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Foods were relocated to another refrigeration unit to facilitate rapid cooling.

Follow-up By
09/02/2026

2) At the preparation line, measured raw shelled eggs stored at ambient temperatures at 78F. Per PIC, eggs were relocated from refrigeration unit 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Eggs were relocated to under counter cooler to facilitate rapid cooling.

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

Inspector Observations: Observed beef neck soup, cooked potatoes, and cooked fish cake stored on the preparation counter at ambient temperature while inside a deep pot or container. Measured foods from 88-98F. Per PIC, all foods were cooked 4 hours prior to temperature measurement. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. 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. [COS] All improperly cooled foods were voluntarily condemned and discarded at the time of inspection. See VC&D report.

Follow-up By
09/02/2026

Minor Violations

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

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Inspector Observations: 1) Facility lacks active Food Safety Manager Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2) All actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as food handler. Food handler cards shall be available for review on-site.

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: Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of at least 50 ppm, or as per manufacturer's specifications.

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 multiple refrigeration units, observed storage of raw meat and raw shelled eggs over ready-to-eat produce, such as radish. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Observed working foods stored on the floor of the food preparation area. Observed foods stored on the floor of the walk-in cooler and walk-in freezer. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.

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

Inspector Observations: Observed accumulation of grime on refrigeration unit handles and on the sides of the cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed employee washing hands in the sanitizer compartment of the 3-compartment sink. [CA] Warewashing sink shall be designated for warewashing only. Hands shall be washed in designated handwashing sink.

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: Measured the ambient temperature of the front 2-door preparation unit at 48F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until this unit is repaired.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed bowls without handles used as scoops and stored directly inside bulk ingredient bins. [CA] Provide approved scoops with handles to prevent contamination and minimize hand contact with food.

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

Inspector Observations: Observed lack of adequate lighting at the cook line. [CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

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Inspector Observations: Facility lacks metal probe thermometer for monitoring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations: Observed soiled wiping cloths stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

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 storage of unused equipment (3-door preparation unit and ice machine) in the dining area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations: Observed accumulation of food debris, grease, and grime underneath the cook line. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper cooling methods.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
seafood mix	1-door upright cooler	41.00 Fahrenheit	
beansprouts	walk-in cooler	60.00 Fahrenheit	Cooling. Per PIC, prepared 2 hours prior to temperature measurement.
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
water	2-compartment sink	120.00 Fahrenheit	
tofu	3-door preparation unit	41.00 Fahrenheit	
raw shelled eggs	preparation shelf	78.00 Fahrenheit	
rice	rice cooker	155.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
fish cake, cooked potatoes	preparation counter	98.00 Fahrenheit	98-110F. Cooling. Per PIC, cooked 4 hours prior to temperature measurement.
beansprouts, cooked vegetables	2-door preparation unit	46.00 Fahrenheit	
beef soup	cook line	1,988.00 Fahrenheit	Final cooking temperature.
raw beef	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beef neck stew	preparation counter	88.00 Fahrenheit	Cooling. Per PIC, cooked 4 hours prior to temperature measurement.
ambient	walk-in freezer	12.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0160669.

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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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 **9/9/2026**. 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: August 26, 2026