

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 FA0211683 - RICE JUNKY		Site Address 2089 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 02/13/2025	
Program PR0315047 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EUN YOU, LLC		Inspection Time 14:30 - 15:45
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By LUCAS	FSC Kim Misuk 12/18/2029		

Placard Color & Score

GREEN
79

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			
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									X	
K27	Food separated and protected										
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										
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									X	
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
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										
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:

1. In the kitchen area, on a prep surface next to the deep fryer, fried chicken was measured at 61. Per staff they removed it from the walk in cooler about 20 minutes prior.

2. PHFs in the prep cooler across the fryer were measured above 41°F. Per staff they restocked the cooler when they opened 5 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Staff wants to maintain the chicken at ambient temperature for quality purposes. Staff agreed to mark it for discard 4 hours after removal. Discussed use of TPHC for the chicken.

[COS] 2. Items were VC&D. See VC&D report.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. In each of the restrooms there are no permanent soap dispenser.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

2. In each of the restrooms paper towels are not protected from contamination in dispensers.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Facility was thawing thinly sliced beef at ambient temperatures.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations:

Facility has open bulk bags of flour that are not in containers with lids.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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:

The prep cooler across the fryer is not maintaining PHFs at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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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:

1. Facility is storing large pots outside of the facility. Observed the pots getting wet from the rain.

[CA] Equipment shall be stored within an approved facility to prevent contamination.

2. Facility is storing the rice spoon in room temperature water.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

Inspector Observations:

REPEAT VIOLATION: Facility was storing wet wiping cloths on food prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Macaroni Salad	Prep Cooler - Top Insert	47.00 Fahrenheit	
Bulgogi	Counter - Across Cookline	165.00 Fahrenheit	
Chlorine - Sanitizer	Sanitizer Bucket	100.00 PPM	
Chicken	Counter - Near Fryer	61.00 Fahrenheit	
Beef	Floor	30.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Pork Belly	Counter	81.00 Fahrenheit	Cooling ~40 minutes
Shredded Cheese	Prep Cooler - Bottom	45.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Ambient Air	Prep Cooler - Bottom	43.00 Fahrenheit	

Overall Comments:

Notes:

- Discussed use of TPHC for their fried chicken. TPHC approved on site.

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 2/27/2025. 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: Younghun Yun
Manager

Signed On: February 13, 2025