

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 FA0278107 - WOOGA KOREAN BBQ		Site Address 10493 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 05/26/2026		Placard Color & Score GREEN 78		
Program PR0420235 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OH CUPERTINO, INC.		Inspection Time 11:55 - 13:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SUE				FSC Hyo Kim 4/13/29

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				N
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0278107 - WOOGA KOREAN BBQ		Site Address 10493 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 05/26/2026
Program PR0420235 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OH CUPERTINO, INC.	Inspection Time 11:55 - 13:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed washing hands while still wearing disposable gloves. [CA] After changing tasks and prior to handling food, employee shall remove disposable gloves prior to washing their hands with warm water, soap, and single-use paper towels.

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

Inspector Observations: Handwash sink located by the cook line is partially obstructed with trash bin stored in front of the sink. [CA] Handwash sinks shall be kept unobstructed and readily accessible for employees to easily wash their hands when required.

[COS] Trash bin relocated away from the front of the sink by employee.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. Fish cakes over stacked in food prep unit insert measured at 49F. Ribs and raw beef inside the upright reach-in cooler was measured at 44-45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Hot water is not available at the handwash sink located near the dishwasher. [CA] All handwash sinks shall be able to provide warm water measured at 100F.

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: Inside the upright reach-in cooler, food prep unit, and inside the walk-in cooler - raw meats observed stored above ready-to-eat foods. [CA] Raw meats shall be stored separate or below ready-to-eat foods to prevent cross-contamination.

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: Gasket on door of the reach-in cooler located near the cook line is in disrepair. [CA] Replace gasket on refrigeration unit and maintain in good repair.

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

Inspector Observations: An accurate thermometer is not available for the walk-in cooler. [CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods.

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

Inspector Observations: Wiping towels are used, reused, and stored 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).

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

OFFICIAL INSPECTION REPORT

Facility FA0278107 - WOOGA KOREAN BBQ	Site Address 10493 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 05/26/2026
Program PR0420235 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OH CUPERTINO, INC.	Inspection Time 11:55 - 13:45

Inspector Observations: *Employees' opened personal beverages are observed stored above food prep surfaces by the cook line and above food stored inside the walk-in cooler. [CA] Employees' personal foods shall be stored separate or below food prep surfaces and food storage to prevent cross-contamination.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Reach-in cooler	40.00 Fahrenheit	
Raw pork	Reach-in cooler	39.00 Fahrenheit	
Raw beef	Walk-in cooler	37.00 Fahrenheit	
rice	Warmer	150.00 Fahrenheit	
Bean sprouts	Food prep unit insert	41.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Clams	Reach-in of food prep unit	40.00 Fahrenheit	
Eggs	Walk-in cooler	40.00 Fahrenheit	
Boiled egg	Food prep unit insert	41.00 Fahrenheit	
Ribs	Upright reach-in cooler	46.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Cooked	177.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw beef	Reach-in of food prep unit	39.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Cheese	Food prep unit at front prep line	40.00 Fahrenheit	
Raw pork	Walk-in cooler	38.00 Fahrenheit	
corn	Food prep unit at front prep line	41.00 Fahrenheit	
Clams	Food prep unit insert	40.00 Fahrenheit	
Raw chicken	Reach-in of food prep unit	40.00 Fahrenheit	
Fish cake	Food prep unit insert	49.00 Fahrenheit	
Raw pork	Upright reach-in cooler	45.00 Fahrenheit	

Overall Comments:

Discussed consumer advisory requirement. Meats are fully cooked by employees at the customer's table and nothing is served raw or undercooked.

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 **6/9/2026**. 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: Suu
PIC
Signed On: May 26, 2026