

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 08/26/2025		Placard Color & Score YELLOW 45		
Program PR0302895 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUANG, LONG		Inspection Time 13:00 - 15:50			
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		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		
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	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	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: **MAJOR Observed employee washing hands in the preparation sink for less than five seconds, drying on a soiled wiping cloth, and handling raw fish with bare hands. [CA] Employees shall properly wash hands with soap, warm water, and dry using single use paper towels prior to handling foods or as required. [COS] Specialist instructed employee to properly wash hands. The fish was cooked for service.**

Follow-up By
08/26/2025

****MINOR** Observed multiple employees washing hands in the preparation sink for less than 5 seconds without soap or single use towels. [CA] Employees shall properly wash hands and use the designated handwash sink for handwashing.**

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

Inspector Observations: 1. Observed accumulation of dirty dishes in the handwash sink, making the sink unavailable for use. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC relocated the dirty dishes away from handwash sink.

Follow-up By
08/26/2025

2. Observed the cold water knob for the handwash sink is jammed and difficult to turn. [CA] Repair the cold water knob for handwash sink. The handwash sink shall have a potable supply of hot and cold water at all times to facilitate proper handwashing. [SA] Employees are able to adjust the knob with force.

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

Inspector Observations: In the 3-door preparation unit and 2-door preparation unit, measured multiple Potentially Hazardous Foods including meat, tofu, beansprouts, and eggs from 55-60F. Per PIC, foods were moved to preparation units 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All foods were relocated to the walk-in cooler or upright cooler.

Follow-up By
08/26/2025

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

Inspector Observations: 1. Observed three large and deep soup pots stored on the preparation counter. The soups measured between 98-113F. Per PIC, the soups were prepared and moved from the cook line 3 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 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. [COS] All soups were voluntarily condemned and discarded. Discussed proper cooling or hot holding methods of soup with PIC.

Follow-up By
08/26/2025

2. At the front preparation counter, measured fish cake and sweet potato in a deep metal container from 108-113F. Per PIC, fish cake and sweet potato were prepared 1 hour prior to temperature measurement. [CA] 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. [SA] Fish cake and sweet potato were relocated to the walk-in cooler to facilitate rapid cooling.

K14 - 8 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: Observed employees washing pots and utensils in the 2-compartment sink without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employees to re-wash all equipment in the 3-compartment sink, and to run all equipment through the mechanical dishwasher.

Follow-up By
08/26/2025

Minor Violations

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

Inspector Observations: 1. Facility lacks active food safety manager's 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.

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

Inspector Observations: Observed multiple foods stored on the floor in the walk-in cooler and walk-in freezer. The walk-in freezer is excessively cluttered. [CA] Food shall be stored six inches above the floor and shall have adequate storage space to prevent contamination.

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.

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: 1. Measured the ambient temperature of the 2-door and 3-door preparation unit at 58F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until the refrigeration units are repaired.

2. Observed the refrigeration unit gaskets and handles are in disrepair. [CA] Repair and maintain equipment in good condition.

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 working utensils at the cook line and at the rice cooker are stored in standing 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: Observed soiled wiping cloths are stored on preparation counters and continually used by employees to wipe hands. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.

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 throughout the floors of food preparation area, especially at the cook line, and walk-in cooler. [CA] Routinely clean floors, walls, and ceilings.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
water	2-compartment sink	120.00 Fahrenheit	
beansprouts	2-door preparation counter	55.00 Fahrenheit	Relocated to walk-in.
beef	walk-in freezer	20.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sweet potato	preparation counter	113.00 Fahrenheit	Cooling.
meat	3-door preparation counter	60.00 Fahrenheit	Relocated to walk-in.
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
beef	1-door upright cooler	41.00 Fahrenheit	
rice	rice cooker	145.00 Fahrenheit	
fried chicken	cook line	175.00 Fahrenheit	Final cooking temperature.
tofu	3-door preparation counter	56.00 Fahrenheit	Relocated to walk-in.
soups (beef bone broths)	preparation counter	98.00 Fahrenheit	98-113F. VC&D.
water	3-compartment sink	120.00 Fahrenheit	
eggs	2-door preparation counter	58.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
fish cake	preparation counter	110.00 Fahrenheit	Cooling.

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within 3 business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/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.

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 **9/9/2025**. 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: Long Huang
Owner

Signed On: August 26, 2025