

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 FA0212139 - JANG MO ZIEP		Site Address 3148 EL CAMINO REAL 100, SANTA CLARA, CA 950		Inspection Date 06/05/2025		Placard Color & Score GREEN 90		
Program PR0306048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JE-O, INC.		Inspection Time 18:00 - 19:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By YUNCHUL KIM				FSC Yunchul Kim 8/26/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K07	Proper hot and cold holding temperatures			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						S
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

OFFICIAL INSPECTION REPORT

Facility FA0212139 - JANG MO ZIEP	Site Address 3148 EL CAMINO REAL 100, SANTA CLARA, CA 95051	Inspection Date 06/05/2025
Program PR0306048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE-O, INC.	Inspection Time 18:00 - 19:15
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

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

Inspector Observations: Shelled eggs were being stored in mental tray out of ice bath or any way to keep cool.

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

[SA] Eggs were placed in a ice bath

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 within the facility was measured at 115°F at the time of inspection.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F). Adjust water heater.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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: 1. 3-compartment is being used to food prep food at the time of inspection. Per PIC, the sink was sanitized before being used.

[CA] Use equipment based on the manufacturer's intended use. Three compartment sink is meant to wash, rinse, and sanitize only. Use prep sink in the front of facility for any food prep.

2. Unable to provide test strips at the time of inspection for bleach.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitation method used during manual or mechanical ware-washing.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

Inspector Observations: 1. Hood filters under the hood system have grease build up on them.

[CA] Ventilation hood filters shall be maintained clean and good repair.

2. In the back of house area, at the rear type 2 hood, there is a gas stock pot range.

Note: Some of the dining tables have exhaust hoods and gas grills for korean barbecue. Facility is not using the grills where they are available. Per PIC, they cant use it as they are serving soups.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Cease the use of the portable ranges. Use the approved installed equipment.

Further investigation maybe conducted in order to determine compliance for this violation.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0212139 - JANG MO ZIEP	Site Address 3148 EL CAMINO REAL 100, SANTA CLARA, CA 95051	Inspection Date 06/05/2025
Program PR0306048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JE-O, INC.	Inspection Time 18:00 - 19:15

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Reach in freezer	5.00 Fahrenheit	
Coleslaw	Prep table	38.00 Fahrenheit	
Boiled eggs	Cook line	202.00 Fahrenheit	Cooking.
Hot water	3-Compartment/prep/mop sinks	115.00 Fahrenheit	Adjust to 120°F minimum.
Bean sprouts	Reach in	39.00 Fahrenheit	
Eggs	Metal tray	48.00 Fahrenheit	Adjust to 41°F below. SA
Raw steak	Under counter refrigeration	38.00 Fahrenheit	
Warm water	Hand wash/restrooms	100.00 Fahrenheit	
Rice	Rice warmer	154.00 Fahrenheit	
Kimchi	Prep table	38.00 Fahrenheit	
Shelled eggs	Reach in #2	38.00 Fahrenheit	

Overall Comments:

Multiple repeat violations from inspection conducted on 12/19/24. Failure to comply with violations written on this report may result in enforcement action.

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 **6/19/2025**. 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: Yunchul Kim
Owner

Signed On: June 05, 2025