

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 FA0209152 - MINA'S KOREAN BBQ		Site Address 3730 N FIRST ST 140, SAN JOSE, CA 95134		Inspection Date 10/10/2025	
Program PR0304785 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MINA'S KOREAN BBQ		Inspection Time 14:00 - 14:45
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By SEUNG AH LIM	FSC HANNAH CHOI 12/01/2028		

Placard Color & Score
GREEN
82

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						
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records					X		N
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				N
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		
K39 Thermometers provided, accurate		X
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		

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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: KOREN FISH CAKE WAS LEFT AT ROOM TEMP.

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

[SA] IF WANTING TO KEEP FISH CAKE ON A ROOM TEMP THEN TPHC PROCEDURE MUST BE FOLLOWED.

FOOD PREP COOLER WITH BEEF AND CHICKEN WAS MEASURED 44 F - 47 F.

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

[SA] REPAIR OR FIX THE PREP COOLER TO MAINTAIN TEMPERATURE AT MINIMUM 41 F.

WALK IN COOLER WAS MEASURED 50 F. AFTER 30 MINUTES IT WAS 45F.

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

Minor Violations

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

Inspector Observations: WATER AT THE HAND WASHING SINK IN THE KITCHEN WAS 75 F. PER PIC, HOT WATER CONNECTION WAS BROKEN.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: DEAD COCKROACHES INSIDE THE CLUE BOX IN THE BACK AREA NEAR WALK IN COOLER.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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: LACK TEST STRIPS.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations: COLD HOLDING UNITS LACK THERMOMETER.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods. The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

LACK PROBE THERMOMETER.

[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.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
OCTUPUS	WALK IN FREEZER	24.00 Fahrenheit	
FISH	HOT HOLDING	165.00 Fahrenheit	
SOAP	COOKING	200.00 Fahrenheit	
BEEF	FOOD PREP COOLER	47.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN	75.00 Fahrenheit	
BEEF	WALK IN COOLER	50.00 Fahrenheit	RECENT PREP MARINATED
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
STEAK	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
RICE	HOT HOLDING	180.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHICKEN	FOOD PREP COOLER	44.00 Fahrenheit	

Overall Comments:

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 **10/24/2025**. 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: SEUNG AH LIM
PIC
Signed On: October 10, 2025