

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 FA0206875 - JEONJU		Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131		Inspection Date 06/23/2025	
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name H C RICE NOODLE-HOSTETTER		Inspection Time 15:20 - 17:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By BRYSON	FSC Not Available	

Placard Color & Score
RED
54

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		N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X					N
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				N
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		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	X	
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		
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		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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

Inspector Observations: Observed no water was available at the rear kitchen handsink. No water came out when the foot pedals were pressed.

[CA] Keep handsink functional and in good repair.

[COS] Handsink was repaired.

***REPEAT VIOLATION*. See notes below.**

Follow-up By
06/26/2025

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

Inspector Observations: Measured temperature of raw shell egg on prep counter to be 63F. Operator stated ice was added to the eggs every 30 minutes.

[CA] Keep potentially hazardous foods at 41/45F and below.

[COS] Eggs were moved to a refrigerator.

Follow-up By
06/26/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed cockroaches in the following locations:

- One live nymph cockroach on the floor in the cooking area
- Approximately 6 dead cockroaches of varying life stages in a sticky trap on the floor in the front prep area
- Approximately 10 dead cockroaches in a sticky trap on the floor in the cooking area
- One dead cockroach inside the rear kitchen handsink
- One dead cockroach on the wall above the rear kitchen handsink

[CA] Keep facility clear of vermin. Clean and sanitize all surfaces. Seal all openings/cracks/crevices. Work closely with pest control to abate the issue.

A food facility shall not operate when there is a vermin infestation or has evidence of that is not eliminated or has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s) that cannot be corrected. The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved.

FACILITY WAS CLOSED FOR THIS REASON. See notes below.

Minor violation: Observed approximately 20-30 small flies throughout the rear kitchen area.

[CA] Keep facility clear of flies.

Follow-up By
06/26/2025

Minor Violations

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

Inspector Observations: A manager's food safety certificate was not available.

[CA] Obtain a valid food safety certificate.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: *Inside the walk-in refrigerator: observed large plastic container of cooked ribs cooling in a thick layer (more than 5-6 inches tall) and covered in plastic wrap. Employees stated ribs had been cooked at 3pm (less than 90 minutes prior).*

[CA] *Potentially hazardous foods must be rapidly cooled using one or more of the following methods:*

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

K14 - 3 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 accumulation of grey mold-like substance inside the ice machine. Ice was not in direct contact with the substance.*

[CA] *Keep ice machine clean.*

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

Inspector Observations: *Measured hot water at the 3-compartment sink to be 117F.*

[CA] *Provide hot water (120F) at the 3-compartment sink.*

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: *Observed opened bags of food in the rear storage area.*

[CA] *After opening bags of food, store inside rigid containers with tight-fitting lids.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed large ethanol container on front food prep surface. Observed household insecticide on a shelf in the rear kitchen.*

[CA] *Keep unapproved chemicals away from prep surfaces. Do not use household-grade pest control methods; only professional pest control services are permitted for food facilities.*

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: *In the front prep area: observed knife stored between prep unit and the adjacent table.*

[CA] *Store equipment in approved locations to prevent contamination.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed several leaks under the sinks in the kitchen.*

[CA] *Repair leaks.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed hole in the floor in front of the prep unit in the front prep area.*

[CA] *Repair hole.*

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
RAW SHELL EGGS	COUNTERTOP	63.00 Fahrenheit	ADDED ICE EVERY 30 MINUTES
SOUP	HOT HOLDING	145.00 Fahrenheit	
WARM WATER	HANDSINK	95.00 Fahrenheit	
BROTH	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
COOKED RIBS	WALK-IN REFRIGERATOR	70.00 Fahrenheit	COOLING SINCE 3PM
WOOD EAR MUSHROOMS	FRONT PREP COUNTER	75.00 Fahrenheit	COOLING SINCE 3PM
BEAN SPROUTS, BROCCOLI	FRONT PREP INSERT	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	117.00 Fahrenheit	
COOKED SHRIMP	PREP INSERT	41.00 Fahrenheit	

Overall Comments:

FACILITY WAS CLOSED DUE TO EVIDENCE OF AN ACTIVE COCKROACH INFESTATION AND LACK OF FUNCTIONAL HANDSINK WATER SUPPLY IN THE REAR KITCHEN AREA. Note: the handsink was repaired at the end of the inspection.

PIC was aware of the cockroach issue and stated there was a recent sewage backup earlier this month that had already been resolved, but appeared to be to cause of the cockroach problem. No evidence of sewage backup today after sinks were run and toilets were flushed.

Checklist for Reopening after Closure Due to Vermin Infestation was provided to the facility.

When the checklist has been completed and signed, email it to mindy.nguyen@deh.sccgov.org and call (408) 918-3400 to schedule a reopening.

The first follow-up inspection is free of charge. Any subsequent follow-up inspections will be billed \$298/hr during business hours, or \$645 during non-business hours upon availability.

Per the previous inspection reports, due to the repeat major violations regarding lack of adequate handwash facilities, there will be an office hearing next week. Inspector will follow up to confirm date and time.

Joint inspection with Maverick Chin. Consulted supervisor S. Lew.

Due to technical difficulties, report will be emailed to facility.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/7/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Jin Li
Owner and manager

Signed On: June 23, 2025