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 FA0278751 - GEN KOREAN BBQ HOUSE Program PR0420961 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3		Site Address 1628 HOSTETTER RD F, SAN JOSE, CA 95131 Owner Name 2 - FP16 GEN MOUNTAIN VIEW LP		Inspection Date 31 08/07/2024	Placard Color & Score GREEN				
				Inspection Time					
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By TITUS	GEN MOONTAIN VIE	WEF 11.00 - 11.33	N/A				
	•								
Comments and Observations									
Major Violations									
Cited On: 08/01/2024									
	ndwash facilities: supplied or accessib	L '	113953.2, 114067(f)						
Compliance of this violati	on has been verified on: 08/07/20)24							
Cited On: 08/01/2024									
	and cold holding temperatures; 11387.		4037, 114343(a)						
Compliance of this violati	on has been verified on: 08/07/20)24							
Cited On: 08/01/2024									
	ng time as a public health control proc	edures & records; 114	000						
Compliance of this violati	on has been verified on: 08/07/20)24							
¬									
Cited On: 08/01/2024									
•	od condition/unsafe/adulterated; 1139	67, 113976, 113980, 1	13988, 113990, 114035, 1	14041, 114254(c),					
114254.3	on has been verified on: 08/07/20	124							
	on has been vermed on. 00/07/20	/24							
Minor Violations									
N/A									
Measured Observation	IS								
Item	Location		Measurement	Comments					
RAW MEATS	WALK-IN REFRIC	BERATOR	36.00 Fahrenheit						
Overall Comments:									

This was a follow-up inspection to the routine inspection that was conducted on 8/1/24. All the major violations from the previous inspection were corrected as follows:

1) Observed both of the bar's soap dispensers were filled.

2) Inside the walk-in refrigerator: measured internal temperature of raw meats to be 36F.

3) Observed TPHC time stickers were present for rice paper and other foods.

4) Observed the inside of the ice machine was clean.

Placard was changed from yellow to green.

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 <u>8/21/2024</u>. 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.

OFFICIAL INSPECTION REPORT

Facility FA0278751 - GEN KOREAN BBQ HOUSE		Site Address 1628 HOSTETTER RD F, SAN JOSE, CA 95131		Inspection Date 08/07/2024	
		, ,			
Progra PR04	m 420961 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC	2 - FP16 Owner Name	NTAIN VIEW LP	Inspection Time 11:00 - 11:55	
egend			Z / Z	11.00 11.00	
CA]	Corrective Action	_	///)		
cos]	Corrected on Site		Art		
N]	Needs Improvement				
NA]	Not Applicable				
NO]	Not Observed	Received By:	Received By: Titus Lagman		
PBI]	Performance-based Inspection		Assistant Manager		
PHF]	Potentially Hazardous Food	Signed On:	August 07, 2024		
PIC]	Person in Charge	-			
PPM]	Part per Million				
S]	Satisfactory				
SA]	Suitable Alternative				

[TPHC] Time as a Public Health Control