

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 FA0213232 - JANG TU RESTAURANT		Site Address 1012 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/17/2026		Placard Color & Score GREEN 87		
Program PR0307380 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIM, CHOON		Inspection Time 11:15 - 12:50			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By HUIWON KIM				FSC Sean Kwon 01/14/2030

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						S
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		X			N
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		
K34	Warewash facilities: installed/maintained; test strips		
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		
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

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:

1. Observed employee actively ware washing without sanitizing wares. [corrective action] Ensure all food contact surfaces are washed, rinsed, and then sanitized. [correction] Chlorine sanitizer was set up in the left compartment. Chlorine test strips were available and sanitizer measured 100 PPM. Employee was instructed to sanitize equipment for at least 30 seconds before removing and allowing to air dry.

2. Observed employee drop mesh strainer on the ground and then proceed to hang the strainer back on the wall. [corrective action] When equipment is contaminated, such as after dropping on the floor, equipment must be properly washed and sanitized. [correction] Employee was instructed to bring the strainer to the 3-compartment sink for washing and sanitizing.

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 restroom hand sink measured 75F and also had inadequate water pressure. [corrective action] Provide warm water, minimum 100F. Repair or replace the faucet to provide adequate water pressure for hand washing.

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

Inspector Observations:

Observed opened bags of dry ingredients at the back storage area. [corrective action] Once bags are opened, store in a food container with tight fitting lid.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
ambient	prep unit (for side dishes)	34.00 Fahrenheit	
water	restroom hand sink	75.00 Fahrenheit	
pork feet (jokbal)	2-door reach-in cooler (nesxt to cook line)	38.00 Fahrenheit	
shredded pork	prep uint	40.00 Fahrenheit	
pork sausage (soondae)	prep unit	39.00 Fahrenheit	
pork sausage (soondae)	hot holding units	138.00 Fahrenheit	Two separate hot holding units - measured 138F to 150F
seaweed	prep unit (for side dishes)	38.00 Fahrenheit	
pork sausage (soondae)	stock pot	200.00 Fahrenheit	cooking temperature
cooked beef	2-door reach-in cooler (across from cook line)	37.00 Fahrenheit	
pork belly	prep unit (cabinet)	34.00 Fahrenheit	
tofu side dish	front service area	128.00 Fahrenheit	Held at room temperature. On TPHC with discard time of 2:30 PM
beef/pork broth	stock pot	203.00 Fahrenheit	
kim chi	prep unit (for side dishes)	42.00 Fahrenheit	
hot water	prep sink	138.00 Fahrenheit	
hot water	3-compartment sink	142.00 Fahrenheit	

Overall Comments:

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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 7/31/2026. 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: Huiwon Kim
Employee

Signed On: July 17, 2026