

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 FA0214057 - 10BUTCHERS KOREAN BBQ		Site Address 595 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 01/23/2026		Placard Color & Score GREEN 81		
Program PR0303399 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ALLFO ONE KOREA LLC		Inspection Time 11:20 - 13:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JANE				FSC Jinseok Kim 11/19/2030

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
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						
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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	X	

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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:

1. MAJOR. Soap dispenser at the handwash sink in the employee's restroom is broken and no other soap available. Paper towels are not stored in the paper towel dispenser.

[Corrective Action] Ensure soap is always available to properly wash hands. Ensure paper towels are stored in the paper towel dispenser.

[Suitable Alternative] Employee provided soap in a pump bottle. Roll of paper towels were observed closeby.

2. MINOR. Lack of soap and paper towels at the handwash sink at the warewash area. Another handwash sink observed closeby.

[Corrective Action] Ensure soap and paper towels are always available at the handwash sinks.

Minor Violations

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

Inspector Observations:

Cooked beef and tofu were measured at 45 degrees Fahrenheit in the right side walk-in cooler.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Dust accumulation in the exhaust vent in the women's restroom.

[Corrective Action] Maintain clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Rubber seals on the 2 door undercounter coolers at the cookline were observed damaged.

[Corrective Action] Repair or replace the rubber seals.

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:

Vegetable slicers were observed hanging on the soap dispenser at the handwash sink in the banchan room. Per employee, the soap dispenser does not work.

[Corrective Action] Do not store any tools at the handwash sink.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Lack of handwash reminders at all handwash sinks.

[Corrective Action] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
beef	2 door undercounter cooler - right	40.00 Fahrenheit	butcher station
bean sprouts	2 door undercounter cooler - left	41.00 Fahrenheit	
wagyu	wagyu cooler	36.00 Fahrenheit	
tofu	2 door prep cooler - right	40.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	
beef	single door upright cooler	39.00 Fahrenheit	butcher station
beef, tofu, raw shell eggs	walk-in cooler - right	45.00 Fahrenheit	
beef	single door undercounter cooler	40.00 Fahrenheit	butcher station
cold soup	cold soup unit	39.00 Fahrenheit	
beef	2 door undercounter cooler - right	38.00 Fahrenheit	
beef	2 door prep cooler - left	38.00 Fahrenheit	
beef, soup	walk-in cooler - left	39.00 Fahrenheit	
whip cream	3 door keg cooler	31.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
beef	2 door undercounter cooler - left	40.00 Fahrenheit	butcher station
boiled egg	2 door prep cooler	40.00 Fahrenheit	prep area
rice	hot holding drawers	141.00 Fahrenheit	
beef	display cooler	40.00 Fahrenheit	butcher station
hot water	handwash sink	111.00 Fahrenheit	

Overall Comments:

Beef tartare is explained to customers that it is served rare and only to be eaten at the facility.

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 **2/6/2026**. 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: Jane
manager
Signed On: January 23, 2026