

**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**

<b>Facility</b> FA0269026 - KOREA GARDEN		<b>Site Address</b> 1535 LANDESS AV 143, MILPITAS, CA 95035		<b>Inspection Date</b> 01/15/2026	
<b>Program</b> PR0399907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LEE, KYUNG		<b>Inspection Time</b> 10:40 - 12:10
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SAM	<b>FSC</b> Yongho Song 03/04/2030		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</b>

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				
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		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0269026 - KOREA GARDEN	Site Address 1535 LANDESS AV 143, MILPITAS, CA 95035	Inspection Date 01/15/2026
Program PR0399907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE, KYUNG	Inspection Time 10:40 - 12:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

#### **Inspector Observations:**

**Containers of food partially blocking the handwash sink in the service area. Jug of water and electric kettle observed stored under the paper towel dispenser making it difficult to access paper towels.**

**[Corrective Action] Maintain handwash sink easily accessible at all times. . Ensure no items are stored under the paper towel dispenser for easy access to paper towels.**

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:**

**Chlorine sanitizer concentration in the the dishwasher was measured at 0 ppm.**

**[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm in the dishwasher. Facility may temporarily wash utensils in the dishwasher then sanitize in the 3 compartment sink.**

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:**

**Observed food prep (rinsing fruits) in the 3 compartment warewash sink.**

**[Corrective Action] Conduct food prep at the designated food prep sink.**

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

#### **Inspector Observations:**

**1. Observed newly installed tilt skillet and gas griller at the cookline.**

**[Corrective Action] Ensure new equipments are approved by this department. Contact the Plan Check Program at this department at 408-918-3400 for information on plan check submittal.**

**2. Observed broken rubber seals on the doors of the 3 door prep cooler in the kitchen.**

**[Corrective Action] Repair or replace the rubber seals.**

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 water leak under the prep sink.**

**[Corrective Action] Repair to stop the leak.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269026 - KOREA GARDEN	<b>Site Address</b> 1535 LANDESS AV 143, MILPITAS, CA 95035	<b>Inspection Date</b> 01/15/2026
<b>Program</b> PR0399907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> LEE, KYUNG	<b>Inspection Time</b> 10:40 - 12:10

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
seafood mix	3 door prep cooler	40.00 Fahrenheit	
chicken	final cooking temperture	168.00 Fahrenheit	
beef	2 door prep cooler	40.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	
chlorine sanitizer	dishwasher	0.00 PPM	
bean sprouts, raw shell eggs	walk-in cooler	39.00 Fahrenheit	
single door prep cooler	fish cake	41.00 Fahrenheit	

## Overall Comments:

*Joint inspection with Julissa.*

---

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 **1/29/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




---

**Received By:** Sam Song  
person in charge

**Signed On:** January 15, 2026