

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 FA0212139 - JANG MO ZIEP		Site Address 3148 EL CAMINO REAL 100, SANTA CLARA, CA 950		Inspection Date 07/04/2026		Placard Color & Score GREEN 78		
Program PR0306048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JE-O, INC.		Inspection Time 18:25 - 19:55			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By YUNCHUL KIM (409) 642-4112				FSC Yunchul Kim 08/26/2026

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		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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		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

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

Inspector Observations:

Observed pot of seaweed broth held in the kitchen with no active hot holding. Broth measured 120F. [corrective action] Ensure broth is hot held at 135F or above. [correction] Pot was placed on the stove and reheated to > 175F. Flame was turned down after to hot hold.

Minor Violations

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

Inspector Observations:

Observed pot of pork neck bone cooling down in the dry storage area with lid on the pot. Per employee, pork neck was cooked approximately 2 hours ago. Food measured 182F at time of inspection. [corrective action] Ensure food is being actively cooled down from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Pot was placed in an ice bath in the food preparation sink.

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

Inspector Observations:

Hot water from the 3-compartment sink measured 111F. [corrective action] Provide hot water at 120F or above.

Note: Owner adjusted dial on the water heater to a hotter setting.

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:

Observed salad stored in a cracked and chipped plastic colander. [corrective action] Ensure all food equipment is in good repair to prevent possibility of physical contamination in the food. [correction] Owner transferred salad to another colander and discarded the old colander.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed gas stock pot burner partially under the exhaust hood. Stock pot burner must be operated entirely under the exhaust hood. [corrective action] Move the stock pot burner so that it is entirely under the hood. If not possible due to inadequate space, remove the stock pot burner from this facility.

Note: Per owner, the stock pot burner is used for cooking spicy sauce for chicken approximately once a month. Sauce can be cooked at the cook line if stock pot burner is removed.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed soiled wiping cloth placed on work surface next to the cook line. [corrective action] Store soiled wiping cloth in a bucket with sanitizing solution in between uses. [correction] Bucket of chlorine sanitizer was prepared with owner at time of this inspection. Towel was placed in the bucket.

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

Inspector Observations:

Observed heavy grease and food residue on the wall and floor near the cook line. [corrective action] Thoroughly clean this area.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
seaweed soup	kitchen	120.00 Fahrenheit	
pork neck bone	undercounter cooler	32.00 Fahrenheit	
pork belly	undercounter cooler	31.00 Fahrenheit	
bean sprouts	prep unit	34.00 Fahrenheit	
chicken (cook temp)	from the fryer	203.00 Fahrenheit	
hot water	3-compartment snik	111.00 Fahrenheit	
pork neck bone (cooling)	pot	180.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
tofu	2-door reach-in cooler	35.00 Fahrenheit	
bean sprouts	2-door reach-in cooler	39.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	Shared with plaza
brisket	3-door reach-in freezer	0.00 Fahrenheit	
cooked spinach	prep unit	35.00 Fahrenheit	

Overall Comments:

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 **7/18/2026**. 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: Yunchul Kim
Owner
Signed On: July 04, 2026