

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		Site Address 1628 HOSTETTER RD F, SAN JOSE, CA 95131		Inspection Date 08/01/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 63 </div>		
Program PR0420961 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name GEN MOUNTAIN VIEW LP		Inspection Time 11:00 - 13:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By TITUS				FSC DAVID HUYNH 12/30/2025

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		
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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		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
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the bar handwash sink's soap dispensers were empty.*

[CA] *Keep soap dispensers filled at all times.*

[SA] *A container of liquid soap was placed at the bar.*

Follow-up By
08/06/2024

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

Inspector Observations: *In the walk-in refrigerator: measured internal temperature of multiple raw meats (pork, chicken, short ribs) to be 47-49F. Per employees, some meats had been held since the day before.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Meats that were held for more than 4 hours were voluntarily discarded. See VC&D form.*

Follow-up By
08/06/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *1) Observed rice paper's time sticker was missing. When asked to time-label the rice paper, employee time-marked it starting at the current time, but not for the actual time that the rice paper was held (which was about 1 hour prior, per another employee).*

[CA] *Foods under TPHC (Time as a Public Health Control) must be immediately time-marked at the start of the 4 hours.*

[COS] *Employee marked the rice paper with the correct start/discard times.*

Follow-up By
08/06/2024

Minor violation:

2) TPHC is used for most foods in the kitchen, but no TPHC written procedures were available upon request.

[CA] *When using TPHC, ensure written procedures are available for review.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed pink/brown mold-like substance on the white panel inside the ice machine. Water was dripping from the mold-like substance directly onto the ice.*

[CA] *Protect ice from contamination by keeping the ice machine clean.*

[COS] *Ice machine was cleaned and ice was discarded.*

Follow-up By
08/06/2024

Minor Violations

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, 114125(b), 114141

Inspector Observations: *1) Observed pink/brown mold-like substance on the white panel inside the ice machine (see violation K13).*

[CA] *Keep the inside of the ice machine clean.*

[COS] *Ice machine was cleaned.*

2) Measured chlorine in the main dishwasher to be 25ppm. Dishwasher was run twice with dishes observed inside.

[CA] *Repair dishwasher so that it can sanitize dishes at 50ppm chlorine.*

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: *Walk-in refrigerator ambient temperature measured at 49F with a metal probe thermometer after the thermometer had been left inside with the door closed for 20 minutes.*

[CA] *Repair walk-in refrigerator so that it can keep foods at 41F and below.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	BAR DISHWASHER	50.00 Fahrenheit	
RAW MEATS (PORK, CHICKEN, SHRIMP, SHORT RIB)	WALK-IN REFRIGERATOR	47.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 PPM	
CHLORINE	MAIN KITCHEN DISHWASHER	25.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess compliance for the 4 major violations noted above.

The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours.

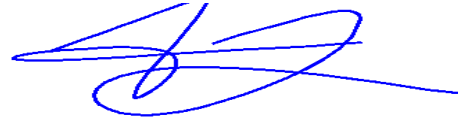
Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Discussed and filled out TPHC (Time as a Public Health Control) form. Most food items in the prep area are under TPHC.

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 **8/15/2024**. 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: Titus Lagman
Manager

Signed On: August 01, 2024