

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 FA0212198 - SHU'S KOREAN RESTAURANT	Site Address 3258 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/28/2025
Program PR0302895 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUANG, LONG	Inspection Time 15:45 - 16:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By LONG HUANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/26/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/26/2025

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

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/26/2025

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

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/26/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/26/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/28/2025

Minor Violations

Cited On: 08/28/2025

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

Inspector Observations: In the walk-in cooler, observed soups, fish cake, and potatoes are being cooled in a very large and deep pot/container. [CA] Separate foods into thinner or smaller portions. After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Cited On: 08/28/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed package of raw pork thawing at room temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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Measured Observations

Item	Location	Measurement	Comments
beansprouts	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
fish cake	walk-in cooler	66.00 Fahrenheit	Cooling. Per PIC, prepared 4 hours prior to temperature measurement.
beef soup	walk-in cooler	61.00 Fahrenheit	Cooling. Per PIC, prepared 4 hours prior to temperature measurement.
chicken soup	ice bath in preparation sink	181.00 Fahrenheit	Cooling. Per PIC, just prepared.

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 8/26/2025.

The following major violations have been corrected:

- **K05: Hands cleaned and properly washed. Observed employee properly washing hands with soap and drying with single use towels prior to food handling.**
- **K06: Adequate handwash facilities. Observed the only handwash sink in the kitchen was fully stocked and accessible at the time of inspection.**
- **K07: Proper hot and cold holding temperatures.**
- **Discussed TPHC with PIC. Facility will elect to keep fish cake, potato, and mung bean jelly under temperature control in the 2-door preparation unit.**
- **The 3-door preparation unit is still in disrepair. No Potentially Hazardous Foods stored in the unit at the time of inspection. Facility to repair cooler.**
- **K09: Proper cooling methods. Observed soups, fish cake, and potato are actively cooling within the walk-in cooler. Observed recently cooked chicken soup placed in an ice bath in the 2-compartment sink. See measured observations. Facility to separate cooling foods into smaller portions and routinely stir foods to facilitate rapid cooling.**
- **K14: Food contact surfaces clean and sanitized. Observed dirty dishes only in the 3-compartment sink and mechanical dishwasher. Facility to utilize mechanical dishwasher for all equipment and utensils.**

Continue to address remaining violations as cited on the routine inspection report.

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 **9/11/2025**. 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:	Long Huang Owner
Signed On:	August 28, 2025