

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 FA0278107 - WOOGA KOREAN BBQ		Site Address 10493 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 05/28/2025	
Program PR0420235 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OH CUPERTINO, INC.		Inspection Time 11:00 - 12:50
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By HYO KIM	FSC Hyo Kim 4/13/29		

Placard Color & Score

GREEN
80

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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									N
K06	Adequate handwash facilities supplied, accessible			X	X						
K07	Proper hot and cold holding temperatures		X		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										
K14	Food contact surfaces clean, sanitized	X									S
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								X		
K28	Fruits and vegetables washed										
K29	Toxic substances properly identified, stored, used										
K30	Food storage: food storage containers identified								X		
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

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

Inspector Observations: Major violation:

Potentially hazardous foods held inside the food prep unit located across from the cook line measured at improper cold holding temperatures. Per employee the following items were placed inside the unit the previous night: cooked beef (54F, imitation crab (50F), rice noodles (48F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee discarded the food into the trash.

Minor violation

The following potentially hazardous foods were measured at improper cold holding temperatures and per employee were placed into the food prep unit within the last 1-2 hours. Liquid eggs (43F), fish cake (44F), and tofu (42F) [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee relocated the items into another refrigeration unit.

Minor Violations

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

Inspector Observations: The handwash sink located by the dishwasher was partially obstructed by waste bin stored in front of the sink and trash stored inside the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to easily wash their hands when required.

[COS] Employee relocated obstruction and cleaned out the basin of the sink.

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

Inspector Observations: Observed cooked pork belly sealed inside a plastic bag and placed into the upright reach-in cooler to cool. [CA] Potentially hazardous foods that are subject to cooling shall be kept uncovered or loosely covered to facilitate proper and rapid cooling.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw meats and raw eggs observed stored above ready-to-eat foods (cooked meats, vegetables) inside the upright reach-in cooler and the walk-in cooler.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Boxes and containers of food observed stored on the floor inside the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

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: 1) Gasket on door of food prep unit is in disrepair. [CA] Replace gasket and maintain in good repair.

2) Ambient temperature of food prep unit located across from cook line is measured at 48F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Raw pork	Upright reach-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid egg	Food prep unit located across cook top	43.00 Fahrenheit	
Raw pork	Walk-in cooler	39.00 Fahrenheit	
Fish ball	Food prep unit insert	40.00 Fahrenheit	
Rice cake	Food prep unit insert	40.00 Fahrenheit	
Raw pork	Food prep unit	40.00 Fahrenheit	
Fish cake	Food prep unit located across cook top	44.00 Fahrenheit	
Raw shrimp	Food prep unit	41.00 Fahrenheit	
Cooked beef	Upright reach-in cooler	41.00 Fahrenheit	
Tofu	Food prep unit insert	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw pork	Food prep unit insert	39.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Cut tomatoes	Food prep unit at front service line	41.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Boiled egg	Food prep unit insert	39.00 Fahrenheit	
Cooked beef	Food prep unit located across cook top	54.00 Fahrenheit	
Cooked pork belly	Upright reach-in cooler	95.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Rice noodles	Food prep unit located across cook top	48.00 Fahrenheit	
Tofu	Food prep unit located across cook top	42.00 Fahrenheit	
Imitation crab	Food prep unit located across cook top	50.00 Fahrenheit	
Clams	Food prep unit insert	40.00 Fahrenheit	

Overall Comments:

Raw meats are taken out to the consumer's table where it is fully cooked at the table by employees. Provided and discussed consumer advisory handout - the advisory is not required on the menu if food is fully cooked by staff prior to consumption.

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 **6/11/2025**. 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: Hyo Kim
 Manager
 Signed On: May 28, 2025