

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 FA0202634 - JANG SU JANG		Site Address 269 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 05/26/2026		Placard Color & Score GREEN 81		
Program PR0302567 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JSJ MILPITAS, INC		Inspection Time 13:45 - 15:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By D				FSC Brian Chung 08/26/2027

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		X			
K08	Time as a public health control; procedures & records	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						
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	X	
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	X	
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	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:

1. MAJOR. Soft tofu at the cookline was measured at 53 degrees Fahrenheit. Raw shell eggs in the open top cooler at the service area was measured at 53 degrees Fahrenheit. Both were taken out of refrigeration at 11:30 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Both items were returned to refrigeration.

2. Multiple Potentially Hazardous Foods in the walk-in cooler were measured at 46 degrees Fahrenheit.

[Corrective Action] Maintain PHFs at or below 41 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the handwash sink at cookline and in employee restroom.

Loose paper towels on the side nearby.

[Corrective Action] Ensure paper towel dispenser is stocked at all times.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:

Observed open cup of soda and cell phone on the work surface of the 2 door prep cooler by the meat slicer.

[Corrective Action] Use a cup with a lid and straw. Ensure employee cell phone is stored at designated employee area.

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:

Ambient air temperature in the open top cooler at the service area was measured at 53 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration is able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

The hanging thermometer in the walk-in cooler was showing temperature of 26 degrees Fahrenheit.

[Corrective Action] Provide a thermometer that is accurate.

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

Inspector Observations:

Observed floor grout to be worn down at the cookline by the stock pot burners, janitorial sink, and by employee restroom.

[Corrective Action] Maintain floor in good condition.

Performance-Based Inspection Questions

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

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	128.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
beef	2 door prep cooler	41.00 Fahrenheit	slicing station
raw shell eggs	open top cooler	53.00 Fahrenheit	service area
soft tofu	work cart	53.00 Fahrenheit	
beef	walk-in cooler	116.00 Fahrenheit	cooling
dumpling	single door upright cooler	40.00 Fahrenheit	
seafood mix	single door prep cooler	40.00 Fahrenheit	
beef	2 door prep cooler - left	39.00 Fahrenheit	cookline
bean sprouts	3 door prep cooler	41.00 Fahrenheit	service area
seafood mix	2 door undercounter cooler	41.00 Fahrenheit	
beef	2 door prep cooler - right	39.00 Fahrenheit	cookline
meat	3 door prep cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Food items utilizing TPHC such as fish cake, potatoes, and Korean jelly are returned to refrigeration according to kitchen staff.
Reminded staff that items utilizing TPHC shall be discarded after 4 hours.

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 **6/9/2026**. 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: Su jung kim
employee
Signed On: May 26, 2026