

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 08/21/2025		Placard Color & Score GREEN 82		
Program PR0302567 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JSJ MILPITAS, INC		Inspection Time 12:00 - 13:20			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ALEX				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				
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	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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Potentially Hazardous Foods were measured above 41 degrees Fahrenheit in the 2 door prep cooler (right side) and the 2 door undercounter cooler at the cookline.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.

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:

Observed employee drop tongs on the floor, rinsed them in the handwash sink and hung them at the cookline for later use.

[Corrective Action] Ensure utensils are properly washed, rinse, and sanitized before using.

[Corrected on Site] Instructed employee to place the dirty tongs at the warewash area to use. Employee grabbed another clean tongs for use.

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

Inspector Observations:

Lack of hot water at the handwash sink at the service area.

[Corrective Action] Provide hot water.

Follow-up By
08/29/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The floor sink under the dishwasher is clogged and the overflow goes into the nearby channel drain.

[Corrective Action] Unclog the floor sink.

Follow-up By
08/29/2025

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 beef and raw chicken in plastic containers were observed above tofu and sauces in the walk-in cooler.

[Corrective Action] Ensure raw meats are stored below ready-to-eat foods.

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:

Rubber seals on the doors of the 2 door prep cooler (right) and the 2 door undercounter cooler at the cookline observed damaged.

[Corrective Action] Replace the rubber seals.

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

Inspector Observations:

Light in the walk-in freezer is very dim.

[Corrective Action] Replace with a brighter bulb.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
tofu	2 doo undercounter cooler	46.00 Fahrenheit	cookline
cold broth	cold broth unit	31.00 Fahrenheit	
hot water	3 compartment sink	137.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
tofu, beef	walk-in cooler	38.00 Fahrenheit	
ambient	single door upright cooler	40.00 Fahrenheit	
meat	3 door prep cooler	36.00 Fahrenheit	
kim chee, bean sprouts	3 door prep cooler	41.00 Fahrenheit	service area
beef	2 door prep cooler - left	41.00 Fahrenheit	cookline
rice	hot holding cabinet	135.00 Fahrenheit	
clam	single door prep cooler	39.00 Fahrenheit	cookline
beef	2 door prep cooler	41.00 Fahrenheit	near meat slicer
beef, tofu, chicken	2 door prep cooler - right	47.00 Fahrenheit	cookline

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 **9/4/2025**. 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: Alex
Manager
Signed On: August 21, 2025