

# 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

<b>Facility</b> FA0262795 - JANG SU JANG		<b>Site Address</b> 3561 EL CAMINO REAL 10, SANTA CLARA, CA 9505		<b>Inspection Date</b> 09/20/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">86</div>		
<b>Program</b> PR0386678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JSJ - SC PROJECT INC		<b>Inspection Time</b> 16:15 - 17:40			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SEUNG-CHAN BAEK				<b>FSC</b> Jung Won Youn 07/21/2027

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						
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		
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		X
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		X
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:

**1. Major. Marinated beef and chicken in the 2 door prep cooler in the kitchen were measured at 55 degrees Fahrenheit. Per chef, items have been in the cooler for more than 4 hours.**

**[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit. Do not use the refrigeration unit until it has been serviced and able to maintain PHFs at or below 41 degrees Fahrenheit.**

**[Suitable Alternative] Discard the rest of the meats after dinner service.**

**2. Beef and imitation crab meat in the Blue Air 2 door upright cooler were measured at 49 degrees Fahrenheit.**

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

**[Suitable Alternative] PHFs were moved to a functioning refrigeration unit.**

### Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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. Multiple food items in the 2 door prep cooler in the kitchen were measured above 41 degrees Fahrenheit. Observed rubber seals in disrepair.**

**[Corrective Action] Ensure refrigeration is capable of maintain proper cold holding temperature of 41 degrees Fahrenheit or below. Repair or replace the rubber seals.**

**2. The doors of the Blue Air 2 door upright cooler observed not able to fully close. The rubber seals are in disrepair as well.**

**[Corrective Action] Ensure the door are able to properly close. Repair and replace the rubber**

**3. The magnetic knife holder at the prep table observed broken and falling apart.**

**[Corrective Action] Replace the magnetic knife holder.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

#### Inspector Observations:

**Observed a knife and a scissor stored in the crevice at the work table.**

**[Corrective Action] Store knife and scissor in a clean and dry area.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

#### Inspector Observations:

**Observed back door left open without a device to prevent entry of pests/vermin.**

**[Corrective Action] Keep the back door closed or install a device to prevent entry of pest/vermin when leaving back door open.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations


Item	Location	Measurement	Comments
raw chicken, raw beef	2 door prep cooler	55.00 Fahrenheit	
raw shell eggs, tofu, bean sprouts, clams	walk-in cooler	38.00 Fahrenheit	
bean sprouts	2 door prep cooler - right	36.00 Fahrenheit	service area
pre-portioned rice	hot holding cabinet	135.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
beef, imitaion crab	2 door upright cooler - right	49.00 Fahrenheit	Blue Air
beef	2 door prep cooler	34.00 Fahrenheit	next to 2 door undercounter freezer
hot water	3 compartment sink	137.00 Fahrenheit	
beef	2 door upright cooler - left	40.00 Fahrenheit	Turbo Air
bean sprouts	2 door prep cooler - left	34.00 Fahrenheit	service area
beef	walk-in cooler	67.00 Fahrenheit	cooling
heavy cream, bean sprouts	2 door prep cooler	37.00 Fahrenheit	next to walk-in cooler
tofu, clams	3 door prep cooler	40.00 Fahrenheit	
wonton	single door upright cooler	42.00 Fahrenheit	

## 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 **10/4/2024**. 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: Jessie Youn  
Manager  
Signed On: September 20, 2024