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	Site Address	Inspection Date
FA0205942 - SEOUL BULGOGI	1290 S BASCOM AV A, SAN JOSE, CA 95128	10/20/2026
Program	**Owner Name**	**Inspection Time**
PR0304822 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	SEOUL GOURMET CO LLC	14:00 - 16:25
Inspected By	**Inspection Type**	**Consent By** / **FSC**
HELEN DINH	ROUTINE INSPECTION	JENNIE & SUNWOO (O-PHONE) & KOLBY / Not Available

Placard Color & Score
RED
65

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					N
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				N
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					N

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	X	
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	X	
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: Measured container of raddish soup holding at 80F in 2 door cold top. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.

Follow-up By 10/27/2026

Minor: Measured the following PHFs holding between 45F - 49F in 2 door cold top/reach in: marinated pork, noodles and spicy marinated pork. [CA] Maintain all cold PHFs held at or below 41F.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
- Found several LIVE cockroaches in the following area: under and around 1-compartment sink and under cabinets near cash register.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Elizabeth Tobin.
4. Notification: The person in charge during inspection, Jennie, has been informed that the facility must close immediately.

Follow-up By 10/27/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider

Minor:
Found DEAD cockroaches and empty egg sac in the following areas: under warewash sink, under 1-compartment sink, under cabinets near cash register, under racks near wear wash areas.[CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.
2. Lacking food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: 1. Lacking soap at hand wash station located near cash register. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
2. Found paper towel stored outside of mounted dispenser at hand wash station located in back prep area and restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Follow-up By 10/27/2026

Note: Another hand wash station located nearby.

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

Inspector Observations: Measured hot water holding at 117F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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: Found an unapproved Nowave electric device on counter top adjacent from ventless hood. [CA] Discontinue using unapproved equipment.

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: Found spoon scoop in direct contact with food items in bulk bin. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaks in the following areas: under hand wash sink in prep area, under warewash sink drain line and at 1-compartment faucet. [CA] Secure leaks.

2. Found the following area with gaps between plumbing under warewash sink, under 1-compartment sink and above mop sink. [CA] Secure device to wall.

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

Inspector Observations: Found coved based tiles near mop sink not secure to wall. [CA] Secure coved base tile to wall.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --24 HOUR NOTICE—
Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is $ 1418.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 24 hours (1 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp/mop sink	117.00 Fahrenheit	
noodles	2 door cold top	45.00 Fahrenheit	between 45F - 49F
tempura	1 door upright freezer	7.10 Fahrenheit	
noodles	walk-in	41.00 Fahrenheit	
pork	walk-in-freezer	10.20 Fahrenheit	
beverage	2 door sliding	40.00 Fahrenheit	
marinated spicy pork	2 door reach in	49.00 Fahrenheit	
marinated pork	2 door cold top	41.00 Fahrenheit	
marinated spicy pork	walk-in	41.00 Fahrenheit	
raddish soup	2 door cold top	80.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	

Overall Comments:

Facility shall remain closed due to evidence of a vermin infestation.

Facility is to immediately cease and desist all operations.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.
Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and anjani.sircar@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*****

*****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*****

*****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.*****

Permit Condition: The Giles Ventless Recirculating Counter Top Hood, model GVH-C is conditionally approved.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/3/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Jenny Kimn
Owner

Signed On: October 20, 2026