

# 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 FA0213230 - KHAN BBQ	Site Address 1010 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/04/2025
Program PR0302358 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MIN PAIK	Inspection Time 10:00 - 11:30
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By JAE AND SUNG

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: Hot water and cold water faucet handles at hand wash sink in bar area are installed incorrectly. Hot water faucet handle is providing cold water and cold water faucet handle is providing hot water.**  
**[CA] Ensure the faucet handles are installed correctly.**

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: Some freezer and refrigeration units in facility are not operable.**  
**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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

**Inspector Observations: Observed broken coving tile in walk in cooler.**  
**[CA] Repair the coving tiles.**

**Observed grease stained ceiling and walls above cook line and prep area.**  
**[CA] Clean the ceiling and walls and maintain in good condition.**

**Observed accumulation of old food debris and grease on floors and walls and other debris throughout the facility.**  
**[CA] Walls and/or floors in food preparation area shall be kept clean.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Lack of hand wash sink near three compartment sink and dish machine area. There is a hand wash sink available behind the wall of warewashing area near ice machine.**  
**[CA] Provide plans to install a hand wash sink near warewash area.**

**Until the hand wash sink is installed facility shall use pre wash sink at dish washing area to wash hands.**

**Note: Facility will be provided additional information after consulting with supervisor.**

Follow-up By  
04/25/2025

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sinks	105.00 Fahrenheit	
Ambient	Freezer	1.00 Fahrenheit	

#### Overall Comments:

**Facility was closed on 1/21/25 due to failure to maintain a valid health permit by previous owner. The facility is reopened and a change of ownership has occurred.**

# OFFICIAL INSPECTION REPORT

Facility FA0213230 - KHAN BBQ	Site Address 1010 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/04/2025
Program PR0302358 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MIN PAIK	Inspection Time 10:00 - 11:30

## OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** DONBLANC SAN JOSE  
**NEW OWNER:** KHAN BBQ INC JAE HYUN CHO

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 5/1/2025 - 4/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.*

**Okay to Operate.**

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 4/4/2025*

*\*Permit condition: THE PRE-WASH SINK AT THE DISH WASHING AREA IS CONDITIONALLY APPROVED FOR HAND WASHING.*

*Note: Facility will be notified after district specialist consults with supervisor if additional hand wash sink is required near warewash area.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

*Ensure all the refrigerator units are able to maintain PHFs at 41F or below.*

*Facility owner notified that they paid old owner's health permit invoice on 4/1/25. They provided the receipt for IN1333744 Amount \$1435.*

*Facility will be notified if the health permit fees is eligible to transfer to new permit or if it will be refunded.*

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/18/2025**. 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.

# OFFICIAL INSPECTION REPORT

Facility FA0213230 - KHAN BBQ	Site Address 1010 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 04/04/2025
Program PR0302358 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MIN PAIK	Inspection Time 10:00 - 11:30

**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: JAE HYUN CHO

OWNER

Signed On: April 04, 2025