

# 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 FA0206875 - JEONJU		Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131		Inspection Date 11/04/2024	
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name H C RICE NOODLE-HOSTETTER		Inspection Time 14:05 - 16:05
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By JIN	FSC Not Available	

Placard Color & Score

**YELLOW**

**69**

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						
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		X			N
K07 Proper hot and cold holding temperatures		X		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						S
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0206875 - JEONJU	Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 11/04/2024
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name H C RICE NOODLE-HOSTETTER LLC	Inspection Time 14:05 - 16:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Observed a large plastic tray of vegetables was stored inside the main kitchen's handwash sink, completely blocking it. Upon removing the tray from the sink and turning on the water, observed vegetables inside the sink/inside the drain, and approximately 20 small flies came out of the sink.*

Follow-up By  
11/07/2024

**[CA]** *Keep handwash sink unobstructed and easily accessible at all times. Do not use handwash sink for food prep or other purposes; handwashing sinks shall be used for handwashing only. Handwash facilities must be available to make handwashing not only possible, but likely.*

**[COS]** *Container of vegetables was removed, and the sink was cleaned and cleared of vegetables.*

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Near the cookline: measured temperature of raw shell eggs, raw sprouts, tofu, and cooked leeks to be 53 - 63F. PIC stated foods had been held for less than 2 hours.*

Follow-up By  
11/05/2024

*Inside the front prep area's prep unit: measured temperature of raw sprouts and kimchi to be 49-53F. PIC stated foods in this unit had been held for 2-3 hours.*

**[CA]** *Keep potentially hazardous foods at 41F and below or 135F and above.*

**[COS]** *Ice was added to the food containers near the cookline, shell eggs were moved inside a refrigerator, and foods in the front prep unit were moved to a different refrigerator.*

### Minor Violations

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

**Inspector Observations:** *A manager's food safety certificate was not available upon request. Only one employee food handler card was available.*

**[CA]** *Obtain a valid manager's food safety certificate. Obtain food handler cards for all other food employees.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:** *Observed menu offers undercooked eggs for some items, but no consumer advisory was observed.*

**[CA]** *If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of:*

- 1) **"Disclosure":** *Clearly indicate which menu items contain undercooked animal products.*
- 2) **"Reminder":** *The following statement in writing on the menu: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed approximately 20-25 small flies in the kitchen, most of which were in/near the main kitchen handwash sink.*

**[CA]** *Keep facility clear of vermin/flies.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *Sanitizer test strips were not available.*

**[CA]** *Keep sanitizer test strips available at the facility to measure sanitizer concentration.*

# OFFICIAL INSPECTION REPORT

Facility FA0206875 - JEONJU	Site Address 1698 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 11/04/2024
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name H C RICE NOODLE-HOSTETTER LLC	Inspection Time 14:05 - 16:05

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: The front prep unit was not able to keep potentially hazardous foods at 41F and below (A metal probe thermometer was left inside for 30 minutes with the door closed and measured 49F).**

**[CA] Repair unit so that it can keep foods at 41F and below.**

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 soiled cardboard was used as lining on a shelf near the cookline.**

**[CA] Discard cardboard. All surfaces must be smooth, durable, and easily cleanable.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
CHLORINE	DISHWASHER	50.00 PPM	
RICE	RICE WARMER	160.00 Fahrenheit	
RAW SPROUTS, KIMCHI	FRONT PREP UNIT	53.00 Fahrenheit	49 - 53F, HELD FOR 2-3 HOURS
TOFU, RAW SPROUTS, COOKED LEEKS	PREP COUNTER NEAR COOKLINE	53.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
BEEF, RAW SPROUTS	PREP UNIT, MAIN KITCHEN	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RAW SHELL EGGS	PREP COUNTER	63.00 Fahrenheit	
RAW MEATS, COOKED RIBS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	

## Overall Comments:

- Discussed warewashing and TPHC form. Provided warewashing sticker.

- Observed unused deep fryer at back of facility. Per PIC, facility obtained deep fryer a couple of months ago. Before installing and using equipment, plans must be submitted to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

- A follow up inspection will be conducted to assess compliance for the two major violations (food temperatures and handwash sink accessibility). The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **11/18/2024**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0206875 - JEONJU	<b>Site Address</b> 1698 HOSTETTER RD D, SAN JOSE, CA 95131	<b>Inspection Date</b> 11/04/2024
<b>Program</b> PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> H C RICE NOODLE-HOSTETTER LLC	<b>Inspection Time</b> 14:05 - 16:05

**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:** Zheng Li  
Owner/manager

**Signed On:** November 04, 2024