

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0212083 - SEOUL GOM TANG		Site Address 3028 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 07/28/2025	
Program PR0306182 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PARK, CHUL GOO		Inspection Time 14:05 - 15:50
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By CHUL GOO PARK	FSC Chul Goo Park 12/28/2028		

Placard Color & Score
GREEN
74

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X					N
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	X	
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	X	
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	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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee directly handling raw beef and beef juices with gloved hands, then handling clean stone pot and onions without changing out gloves or washing hands. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. Gloves shall be properly used and changed when required. [SA] Specialist directed employee to change gloves and wash hands. The clean stone pot and onions were reheated on the cook line for service.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed multiple foods cooling in deep metal containers covered tightly with plastic wrapping. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.

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, 14125(b), 114141

Inspector Observations: 1. Measured the chlorine sanitizer concentration in the 3-compartment sink at 10 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] PIC added chlorine to the sanitizing compartment. The concentration re-measured at 100 ppm.

2. Observed accumulation of mold-like substance in the interior panel of the ice machine. [CA] Routinely clean and sanitize food contact surfaces.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed boxes of frozen beef thawing at room temperature. Per PIC, frozen beef was delivered this morning and has been thawing since. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Boxes of frozen beef were moved to the refrigeration unit.

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: 1. Observed the use of international hot holding unit (Brand: WOOSUNG INC) and meat water chiller (Brand: UNIQUE) to hold foods. [CA] Discontinue the use of unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Observed active storage of food in containers that are not approved for use (trash can/soy sauce containers). [CA] Food shall only be stored in approved food-grade containers with tight fitting lids.

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

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Inspector Observations: 1. Observed rice paddles stored in standing water next to the rice cooker. [CA] Working utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2. Observed bowls without handles stored inside bulk rice bag. [CA] Provide approved utensils such as scoops with handles to prevent direct hand contact with foods.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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 gap between the back door and the top/bottom of the facility. The mesh screen appears to be broken off. Observed gaps in the ceiling due to misaligned ceiling panels. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

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

Inspector Observations: Observed accumulation of grease and food debris on the floors, especially nearby and underneath the cook line. [CA] Floors, walls, and ceilings shall be routinely clean and sanitized to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
purple rice	rice cooker	167.00 Fahrenheit	
beef stomach	2-door preparation unit	53.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
water	handwash sink	100.00 Fahrenheit	
beef	2-door upright refrigeration	41.00 Fahrenheit	
beef bone broth	cook line	195.00 Fahrenheit	
cooked potato	2-door preparation unit (front)	41.00 Fahrenheit	
cold noodle	in ice	41.00 Fahrenheit	
white rice	hot holding unit	143.00 Fahrenheit	
beef broth	cold soup dispensing unit	38.00 Fahrenheit	
beef	2-door upright freezer	3.00 Fahrenheit	
cooked beef	preparation counter	73.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
water	preparation sink	120.00 Fahrenheit	
cooked ground beef	3-door under counter	58.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
fish soup	cook line	189.00 Fahrenheit	
shelled eggs	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	10.00 PPM	Adjusted to 200 ppm.
water	3-compartment sink	120.00 Fahrenheit	
produce	1-door upright refrigeration	41.00 Fahrenheit	
bulgogi	cook line	151.00 Fahrenheit	Final cooking temperature.
cooked beef stomach	preparation sink	110.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.
beef bone broth	pot elevated off ground	81.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour ago.

Overall Comments:

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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 **8/11/2025**. 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: Chul Goo Park
Owner

Signed On: July 28, 2025