

# 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 FA0262795 - JANG SU JANG		Site Address 3561 EL CAMINO REAL 10, SANTA CLARA, CA 9505		Inspection Date 11/03/2025	
Program PR0386678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JSJ - SC PROJECT INC		Inspection Time 12:45 - 15:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By BAEK	FSC Jung Won Youn 7/21/2027	

Placard Color & Score

**YELLOW**

**65**

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			
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				N
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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		
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

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

**Inspector Observations: Observed the only handwash sink in the kitchen area was inaccessible and fully blocked by equipment at the time of inspection. [CA] Handwash sink shall be fully stocked and accessible at all times. [COS] Employees relocated equipment away from handwash sink.**

Follow-up By  
11/06/2025

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

**Inspector Observations: 1) In the walk-in cooler, measured multiple Potentially Hazardous Foods including raw beef, beef broth, and eggs from 47-60F. Per PIC, foods have been stored since the last delivery or cooked yesterday. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All food was voluntarily condemned and discarded. See VC&D report.**

Follow-up By  
11/06/2025

**2) In the center 2-door preparation unit, measured raw beef from 46-49F. Per employee, beef was moved to refrigeration 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Raw beef was relocated to 2-door upright cooler to facilitate rapid cooling.**

**3) In the front hot holding cabinet, measured rice bowls and fish cake from 100-120F. Per PIC, food was cooked and moved to the hot holding cabinet 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per PIC, rice bowls and fish cake will be discarded within 4 hours of removal from temperature control. The temperature of the hot holding unit was turned up during inspection.**

**4) At the front preparation counter, measured fish cake and potato banchan at 98F. The banchan was marked with a sticky note reading "11:30", or prepared 2 hours prior to temperature measurement. No other evidence of time as a public health control observed. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per PIC, banchan will be discarded within 4 hours of removal from temperature control. Completed TPHC form for banchan during inspection.**

### Minor Violations

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

**Inspector Observations: Observed multiple foods including fried eggs, beef bone, and deep, plastic container of soup stock cooling while fully covered with plastic wrapping or plastic lid. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans, 2) Separating the food into thinner or smaller portions, 3) Using rapid cooling equipment, 4) Using containers that facilitate heat transfer (ex. stainless steel), 5) Adding ice as an ingredient, 6) Using ice paddles, 7) Using an ice bath and stirring frequently, and 8) Accordance with a HACCP plan. 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 mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a sanitizing concentration of 50 ppm, or as per manufacturer's specifications.**

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

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

**Inspector Observations: Measured the maximum water temperature at the restroom handwash sinks at 68F. [CA] Warm water shall be supplied at a temperature of 100-108°F measured from the faucet at all handwash sinks.**

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K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: 1) Observed multiple foods, including soup stock and vegetable bags, stored directly on the ground in the walk-in cooler/freezer, food storage areas, and in the kitchen. The walk-in cooler and walk-in freezer are excessively cluttered. [CA] Food shall be stored six inches off the floor and shall have adequate storage space to prevent contamination.**

**2) Observed raw meat stored over ready-to-eat produce. [CA] Food shall be separated and protected from contamination. Store raw foods of animal origin beneath ready-to-eat produce.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Observed accumulation of grime in refrigeration unit gaskets and handles. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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) Measured the ambient temperature of the walk-in cooler and the center 2-door preparation unit at 52F and 46F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until refrigeration units are repaired.**

**2) Observed multiple refrigeration gaskets, including at the walk-in cooler and center 2-door preparation unit, are broken and in disrepair. [CA] Refrigeration units shall be maintained in good repair.**

**3) Observed the active use of foreign "gravy storage refrigerator" in the kitchen. Equipment appears to be unapproved for use. [CA] 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).**

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 working utensils stored in standing water at the cook line and nearby the rice cooker. [CA] 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.**

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

**Inspector Observations: Observed reach-in refrigeration units are missing thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Proper cooling methods.

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## Measured Observations

Item	Location	Measurement	Comments
beef	stovetop	174.00 Fahrenheit	Final cooking temperature.
water	handwash sink (restroom)	68.00 Fahrenheit	
beef bone	next to cook line	98.00 Fahrenheit	Cooling.
raw beef	2-door upright freezer	18.00 Fahrenheit	
beansprouts	2-door preparation unit (side)	41.00 Fahrenheit	
beansprouts	2-door preparation unit (front)	41.00 Fahrenheit	
raw beef	2-door preparation unit (center)	49.00 Fahrenheit	46-49F
fish cake, sweet potato	preparation counter	98.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
water	handwash sink	100.00 Fahrenheit	
raw beef, beef soup, eggs	walk-in cooler	60.00 Fahrenheit	48-60F
fish cake	upright hot holding cabinet	100.00 Fahrenheit	
raw seafood	3-door preparation unit	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
water	preparation sink	120.00 Fahrenheit	
fried egg	2-door preparation unit (back)	78.00 Fahrenheit	Cooling.
raw beef	2-door preparation unit (back)	41.00 Fahrenheit	
ambient	walk-in freezer	13.00 Fahrenheit	
mandu	1-door upright cooler	41.00 Fahrenheit	
ambient	walk-in cooler	52.00 Fahrenheit	
rice	upright hot holding cabinet	120.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
meat	2-door under counter	41.00 Fahrenheit	

## Overall Comments:

***A follow-up inspection to verify compliance of major violations will be conducted within three business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.***

***Completed TPHC procedures for fish cake and potato during inspection.***

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 **11/17/2025**. 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:** Baek Seungchan  
 Head Chef  
**Signed On:** November 03, 2025