

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 FA0302224 - DANBI KOREAN RESTAURANT LOS GATOS		Site Address 9 MONTEBELLO WY, LOS GATOS, CA 95030		Inspection Date 03/04/2026	
Program PR0444138 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JS EMMANUEL INC		Inspection Time 16:10 - 17:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SUN CHOI	FSC SUN CHOI 07/21/2027		

Placard Color & Score
GREEN
90

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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						N
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		

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K48 Plan review		
K49 Permits available		
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: *In the kitchen area, in the hot holding unit, measured containers of cooked rice improperly held at 98F. Per operator, cooked rice stored from 11:30am. On the counter-top, measured cooked eggs at 105F and in the insert prep top, measured cooked chicken at 60F. Per operator, cooked eggs and cooked chicken prepared about 30 minutes prior.*

[CA] *Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time labeled when removed from temperature control and served within 4 hours or discard.*

[SA] *Operator discarded containers of cooked rice. Operator to serve cooked eggs and cooked chicken within 3.5 hours, for a total of 4 hours from when removed from temperature control or discard. Operator placed time labels on cooked eggs and cooked chicken.*

Minor Violations

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: *In the warewash area, observed chlorine sanitizer line for the warewash machine is improperly installed and dispensing detergent. Observed missing rinse aid container for the warewash machine. Warewash machine was not in use and operator stated the sanitizer container had just been replaced recently.*

[CA] *Ensure warewash machine is properly setup and fully functioning to allow for proper cleaning and sanitizing of utensils and equipment. Contact for proper repairs/maintenance of the warewash machine.*

At the front counter prep area, observed the use of a wooden shelf and a steam pan as shelving.

[CA] *Ensure only approved materials and equipment are used within the facility. Install an approved shelving in the area that is smooth, durable, and easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
marinated beef	prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
spam	insert prep top	40.00 Fahrenheit	
cooked rice	rice cooker	155.00 Fahrenheit	
marinated galbi	prep unit	41.00 Fahrenheit	
kimchi	prep unit	39.00 Fahrenheit	
cooked rice	hot holding unit	98.00 Fahrenheit	
cooked chicken	insert prep top	60.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
bean sprouts	prep unit	38.00 Fahrenheit	
cooked eggs	insert prep top	105.00 Fahrenheit	
galbi tang	insert prep top	39.00 Fahrenheit	
chicken wings	walk-in refrigerator	38.00 Fahrenheit	
marinated galbi	walk-in refrigerator	38.00 Fahrenheit	

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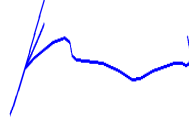
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Overall Comments:

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 **3/18/2026**. 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.

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: HEE KIM
OWNER

Signed On: March 04, 2026