

# 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

<b>Facility</b> FA0278751 - GEN KOREAN BBQ HOUSE		<b>Site Address</b> 1628 HOSTETTER RD F, SAN JOSE, CA 95131		<b>Inspection Date</b> 06/23/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>50</b> </div>		
<b>Program</b> PR0420961 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			<b>Owner Name</b> GEN MOUNTAIN VIEW LP		<b>Inspection Time</b> 11:40 - 14:30			
<b>Inspected By</b> MINDY NGUYEN		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TITUS				<b>FSC</b> JONATHAN DEMAYO 4/5/2027

  

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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						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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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

**Inspector Observations:** *In the warewashing area: observed the handsink's paper towel dispenser was empty, and the sink was obstructed by a large basin.*

**[CA]** *Keep the paper towel dispenser stocked at all times. Do not obstruct the handsink.*

**[COS]** *A paper towel roll was placed near the handsink. The large basin was moved away from the handsink.*

Follow-up By  
06/26/2025

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

**Inspector Observations:** *Measured internal temperature of rice in rice warmer to be 108F. No time-marking was observed. Operator stated rice had been cooked 2 hours prior.*

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

**[COS]** *Employees decided to discard rice into a garbage bin. See VC&D form.*

Follow-up By  
06/26/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the handsink in the warewashing area: observed the cold water faucet was not working. Warm water measured 144F, rendering the handsink unusable.*

**[CA]** *Provide water at 100 - 108F at the handsink.*

**[COS]** *The cold water valve was turned on. Cold water was made available at the handsink.*

Follow-up By  
06/26/2025

### Minor Violations

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

**Inspector Observations:** *A food handler card was expired.*

**[CA]** *Obtain a valid food handler card.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:** *Observed employee drinking from an open cup in the warewashing area.*

**[CA]** *No employee shall eat, drink, or smoke in any area where contamination of non-prepackaged food, food contact surfaces, etc may occur.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *TPHC is used for most foods in the kitchen main prep area. However, TPHC written procedures were not available.*

**[CA]** *Keep TPHC written procedures available.*

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

**Inspector Observations:** *Observed approximately 3-5 flies in the kitchen areas.*

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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Inside the walk-in refrigerator: observed raw chicken stored above cooked fried rice.*

**[CA]** *Store raw animal products below/away from ready to eat foods.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *In a sanitizing bucket in the cooking area: measured quaternary ammonia to be less than 100ppm.*

**[CA]** *Store cloths in 200ppm quaternary ammonia, or per manufacturer directions.*

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

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**Inspector Observations: Observed fly landed on a food container lid.**

**[CA] Protect food/food containers from contamination.**

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 large basin was used to soak dirty dishes. Basin was damaged in one area and was sealed using a material that appeared to not be smooth and easily cleanable.**

**2) In the bar area: observed damaged knife with broken tip.**

**[CA] Use approved equipment in good condition.**

**3) Observed the inside handle of the walk-in refrigerator was missing.**

**[CA] Replace missing door handle.**

**4) Observed excessive water build-up in the floor inside the walk-in refrigerator.**

**[CA] Repair source of water leakage.**

**5) Observed paper towels were used to plug the 3-compartment sink.**

**[CA] Use an approved stopper/drain plug to plug the 3-compartment sink.**

**[COS] Paper towels were removed and a drain plug was placed in the sink.**

**6) PIC stated the small countertop fryer was newly added about a week ago.**

**[CA] All new equipment must obtain written approval from Plan Check before installation and use. See notes below.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Observed small countertop deep fryer was stored beyond the hood overhang.**

**[CA] Cooking equipment must be stored under the ventilation hood with a minimum 6 inch overhang.**

**Note: inspector will conduct file review to confirm if countertop fryer is approved by Plan Check.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed the bar handsink was draining slowly.**

**[CA] Keep handsink in good working condition.**

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

**Inspector Observations: Observed damaged floor tiles throughout the kitchen.**

**[CA] Repair/replace damaged floor tiles.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
RAW MEATS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	144.00 Fahrenheit	COLD WATER WAS NOT WORKING. COS.
KIMCHI	PREP UNIT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, KITCHEN AND BAR. PREP SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	100.00 Fahrenheit	
WARM WATER	HANDSINK, BAR	89.00 Fahrenheit	
RAW MEATS	PREP UNITS	41.00 Fahrenheit	

## Overall Comments:

**A follow up inspection will be conducted to assess the major violations listed above. 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.**

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***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.***

***Ensure quaternary ammonia for the 3-compartment sink is measured before sanitizing wares.***

***Joint inspection with Maverick Chin.***

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 7/7/2025. 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:** Titus Lagman  
Assistant Manager

**Signed On:** June 23, 2025