

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 01/30/2025
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name H C RICE NOODLE-HOSTETTER	Inspection Time 15:30 - 17:20
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By LORENA AND JIN	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: 1) At the rear main kitchen handwash sink (operated via floor foot pedals), observed the following:

- Both the soap and paper towel dispensers were empty.
- Multiple large plastic bottles were stored directly in front of the foot pedals, making them inaccessible.
- When inspector asked employees to remove the plastic bottles, the pedals did not turn on the water.
- When inspector asked employees to try turning on the water, one employee reached behind the handwash sink and turned a valve to turn on the water. This was observed to be the only way to turn on water.

2) The front handwash sink in the side dish prep area was clogged. Employees stated they are not using it due to it being clogged. Observed standing water inside the sink.

[CA] Handwash sinks must be easily accessible and functional at all times. Soap and paper towel dispensers must be stocked at all times.

[SA] A plumber was called and began repairs on both sinks. The front sink was repaired during the inspection, and the rear sink was almost fully fixed (pedals were already repaired). A follow-up inspection will be conducted.

REPEAT VIOLATION

Follow-up By 02/04/2025

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

Inspector Observations: Inside the prep refrigerator in the front side dish prep area: measured internal temperature of tofu skin, raw sprouts, and cooked broccoli to be 45 - 51F. Employee stated foods had been held since 12:00pm today (approximately 3.5 hours prior).

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

[COS] Foods were moved to a different refrigerator.

REPEAT VIOLATION

Follow-up By 02/04/2025

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: A designated person in charge was not present at the start of the inspection.

[CA] Have a designated person in charge present during all hours of operation.

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 unable to keep potentially hazardous foods at 41F and below.

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

REPEAT VIOLATION

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
MEATS	FREEZER	5.00 Fahrenheit	
SOUP BROTH	STOCK POT ON BURNER	190.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK, MAIN KITCHEN	90.00 Fahrenheit	90 - 105F when the valve behind the sink was turned on
EGGS	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
TOFU SKIN, RAW SPROUTS, COOKED BROCCOLI	PREP UNIT	45.00 Fahrenheit	45-51F

Overall Comments:

Limited inspection in conjunction with CO0156173.

A plumber was able to come and repair one of the 2 kitchen sinks. Facility was permitted to continue operating.

A follow-up inspection will be conducted to verify compliance for the two major violations. The first reinspection 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. Contact inspector at (408) 918-3490 if there are any updates or changes.

Further handwash sink/handwashing violations will result in enforcement, including office hearings.

Consulted supervisor P. Mark.

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 2/13/2025. 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: Zheng Li
Owner/Manager

Signed On: January 30, 2025