

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 FA0277345 - MODAK KOREAN CHICKEN INC		Site Address 405 SARATOGA AV 20, SAN JOSE, CA 95129		Inspection Date 06/18/2025	
Program PR0419171 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MODAK KOREAN CHICKEN I		Inspection Time 12:10 - 13:10
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION		Consent By JEANNIE LEE	FSC JEANNIE LEE 5/11/2027	

Placard Color & Score
GREEN
88

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K07 Proper hot and cold holding temperatures	X						S
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				N

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	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		
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0277345 - MODAK KOREAN CHICKEN INC	Site Address 405 SARATOGA AV 20, SAN JOSE, CA 95129	Inspection Date 06/18/2025
Program PR0419171 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MODAK KOREAN CHICKEN INC	Inspection Time 12:10 - 13:10
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Cooked food was left over night for cooling with a lid on.
[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Fruit flies was observed in the back area of the kitchen.
[CA] Do not leave food uncovered/open and keep the area clean to prevent fruit flies infestation.

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

Inspector Observations: Nonfood contact surface of equipment has accumulation of dust, dirt, food residue.
[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: No commercial freezer unit "Hamilton Beach" was in use in the back area near office.
[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).
NOTE: Remove noncommercial equipment from the premises or our office will impound it.

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: Dirty mop water was in a mop bucket in the back area.
[CA] After use, mop water shall be disposed of in the janitorial sink or toilet facility and can't be left sitting.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
 Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
COLESLAW	REFRIGERATION ON DOOR	43.00 Fahrenheit	
CHICKEN	STOVE	180.00 Fahrenheit	
HOT WATER	3-COM SINK	120.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
RICE	REFRIGERATION 2 LARGE	50.00 Fahrenheit	
	COOLING		
CHLORINE	3-COMP SINK	100.00 Fahrenheit	
CHICKEN PICES FRIED	PREP TABLE BOTTOM COOLING	50.00 Fahrenheit	
MEAT	FREEZER	25.00 Fahrenheit	
TOFU	REFRIGERATION 1 LARGE	40.00 Fahrenheit	
RAW CHICKEN	REFRIGERATION 2 LARGE	40.00 Fahrenheit	
CHIKEN DRUM STICKS	PREP TABLE BOTTOM	40.00 Fahrenheit	
SUSAGE	REFRIGERATION 1 LARGE	39.00 Fahrenheit	
RICE	HOT HOLDING	175.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

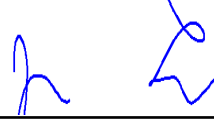
Facility FA0277345 - MODAK KOREAN CHICKEN INC	Site Address 405 SARATOGA AV 20, SAN JOSE, CA 95129	Inspection Date 06/18/2025
Program PR0419171 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MODAK KOREAN CHICKEN INC	Inspection Time 12:10 - 13:10

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 **7/2/2025**. 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: JEANNIE LEE

Signed On: June 18, 2025