

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 02/04/2025
Program PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name H C RICE NOODLE-HOSTETTER	Inspection Time 14:25 - 15:30
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCUS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/30/2025

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

Compliance of this violation has been verified on: 02/04/2025

Cited On: 01/30/2025

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

This violation found not in compliance on 02/04/2025. See details below.

Minor Violations

Cited On: 02/04/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the front prep unit's inserts: measured internal temperature of cooked broccoli and sprouts to be 44-45F.

In the reach-down area: measured internal temperature of kimchi to be 45-47F.

Ambient temperature of reach-down unit measured about 45-47F.

Employee stated foods had been held since 11:00am today (approximately 3.5 hours prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Until the refrigerator unit is repaired, do not store potentially hazardous foods inside.

[COS] Foods were moved to a different refrigerator before the 4-hour time mark.

Note: some items in the top prep inserts (tofu noodles, kimchi) measured 41F.

Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE OF REACH-DOWN UNIT	PREP UNIT	45.00 Fahrenheit	45-47F
KIMCHI	REACH-DOWN SECTION OF PREP UNIT	45.00 Fahrenheit	45-47F
TOFU NOODLES, KIMCHI	TOP PREP INSERTS, FRONT PREP UNIT	41.00 Fahrenheit	
BROCCOLI, SPROUTS	PREP INSERTS, FRONT PREP UNIT	44.00 Fahrenheit	44-45F

Overall Comments:

This was a follow-up to the 1/30/25 limited inspection.

1) Observed both kitchen handwash sinks were functional, unobstructed, and their soap and paper towel dispensers were stocked.

2) Observed minor temperature violations for the foods inside the front prep unit.

Note: the front display thermometer of the front prep unit showed "41F." Ensure unit is repaired and that the temperature display is accurate.

Due to the lack of major violations today, the yellow placard was replaced with a green placard. Ok to operate.

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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 **2/18/2025**. 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: Marcus WeiJie
Manager

Signed On: February 04, 2025