

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 FA0212139 - JANG MO ZIEP		Site Address 3148 EL CAMINO REAL 100, SANTA CLARA, CA 950		Inspection Date 12/19/2024		Placard Color & Score GREEN 77			
Program PR0306048 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JE-O, INC.		Inspection Time 18:15 - 19:30				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By YUNCHUL KIM				FSC Yunchul Kim 08/26/2026	

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	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						
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed washing their hands in the dump sink in the front of house area and failed to use paper towels.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Inspector instructed staff to wash their hands in the dedicated hand sink.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility offers undercooked foods on its menu, eggs, without a consumer advisory.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the three compartment sink measured at a maximum of 115°F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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:

In the storage room, a pot of ground pork was found cooling on the floor.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] PIC relocated the pot of ground beef to a prep counter surface.

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

Inspector Observations:

1. In the kitchen area, at the cookline, the sides of the fryer has an accumulation of grease.

2. The wire shelving above the three compartment sink has an accumulation of grease.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations:

Facility lacks the testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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. Facility is using plastic grocery bags to store foods in the upright freezer.

[CA] All utensils and equipment shall be approved, installed properly, and meet applicable standards.

2. Facility is using cardboard to line the shelves near the cook line and ware washing area.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Facility was found storing the serving spoon for rice in water measuring at 66°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container,**
- 2) in running water,**
- 3) in a container of water at 135°F or above,**
- 4) at room temperature if washed within 4 hours of initial use.**

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

Inspector Observations:

1. In the back of house area, at the rear type 2 hood, there is a gas stock pot range.

2. In the dining area, facility is serving soups using a portable gas stove with butane tanks.

Note: Some of the dining tables have exhaust hoods and gas grills for korean barbecue. Facility is not using the grills where they are available. Per PIC, they cant use it as they are serving soups.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Cease the use of the portable ranges. Use the approved installed equipment.

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

Inspector Observations:

1. The floors and walls of the cook line area have an accumulation of grease and grime.

2. The floor mats in the kitchen area have an accumulation of grime and are sticky.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sink - Restroom	106.00 Fahrenheit	
Ground Pork	Cooling	108.00 Fahrenheit	~45 minutes cooling
Pasta Salad	Prep Cooler	40.00 Fahrenheit	
Eggs	Two Door Upright Cooler	34.00 Fahrenheit	
Water	Three Compartment Sink	115.00 Fahrenheit	
Water	Hand Sink - Service Area	110.00 Fahrenheit	
Beef	Upright Freezer	-10.00 Fahrenheit	
Bean Sprouts	Upright Cooler	40.00 Fahrenheit	
Rice	Rice Warmer	140.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	

Overall Comments:

Note:

- Restroom are located in another area of the building.
- A follow up inspection may be conducted to determine compliance with K38, specifically with regards to the dining space. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 1/2/2025. 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: Yunchul Kim
Owner
Signed On: December 19, 2024