

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 FA0305450 - BAEKJEONG SAN JOSE		Site Address 2855 STEVENS CREEK BL 1808, SANTA CLARA, CA		Inspection Date 10/08/2026		Placard Color & Score RED 72		
Program PR0448451 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name SAN JOSE BAEKJEONG, LLC		Inspection Time 11:25 - 14:00			
Inspected By SHANNON ROBINSON		Inspection Type ROUTINE INSPECTION		Consent By MARTIN				FSC Robert Maldonado 07/30/2030

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						
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				
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		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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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 FA0305450 - BAEKJEONG SAN JOSE	Site Address 2855 STEVENS CREEK BL 1808, SANTA CLARA, CA 95050	Inspection Date 10/08/2026
Program PR0448451 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name SAN JOSE BAEKJEONG, LLC	Inspection Time 11:25 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

During active dish washing, observed mechanical dishwasher to have a chlorine sanitizer concentration of 0PPM.

[CA] Ensure that chlorine concentration at the mechanical dishwasher is at 50PPM for effective sanitizing.

[SA] Operator moved all ware washing to the three compartment sink and created a quat sanitizing solution of 200PPM. Operator demonstrated knowledge of proper manual ware washing procedures.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas,

1 live rat in the bottom compartment of the soda machine near the refrigerated butcher unit.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Elizabeth T.

4. Notification: The person in charge during inspection, Martin, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.***
- 2. Submit a copy of the pest control report from a licensed provider.***

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed a knife sitting in the drain of the handsink near the front prep area.

[CA] Keep handsinks free and clear of debris so that they can be used at all times.

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

Inspector Observations:

Observed raw skirt steak, sauce with raw meat, raw beef rolls, and raw pork belly measuring 48F in the refrigerated butcher prep unit. Butcher prep unit has a window to pass meats through to cook line. This window was observed to be open at the time temperatures of the meats were taken. Ambient temperature of the unit measured 49F.

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

[COS] Operator was instructed to keep window closed when not passing meats to the cookline. Inspector came back 30 minutes later and ambient temperature of the unit measured 41F. All meats mentioned above were cooling to proper temperature effectively.

OFFICIAL INSPECTION REPORT

Facility FA0305450 - BAEKJEONG SAN JOSE	Site Address 2855 STEVENS CREEK BL 1808, SANTA CLARA, CA 95050	Inspection Date 10/08/2026
Program PR0448451 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name SAN JOSE BAEKJEONG, LLC	Inspection Time 11:25 - 14:00

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed a cart of frozen beef and two containers of frozen pork thawing at ambient temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] PIC moved meats to refrigeration.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed two containers of sauce stored on the floor in the prep area near the ice machine.

[CA] Keep all food at least 6 inches above the floor to prevent risk of contamination.

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:

Observed bowls without handles being used as scoops for rice.

[CA] Use scoops with dedicated handles and store in a manner so that the handle does not touch the food to reduce risk of contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
COOKED RICE	RICE KETTLE NEAR ICE MACHINE	180.00 Fahrenheit	
SANITIZER	THREE COMPARTMENT SINK	200.00 Fahrenheit	QUAT
WARM WATER	HAND SINK NEAR FRONT PREP AREA	100.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	PREP SINK NEAR ICE MACHINE	120.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/22/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0305450 - BAEKJEONG SAN JOSE	Site Address 2855 STEVENS CREEK BL 1808, SANTA CLARA, CA 95050	Inspection Date 10/08/2026
Program PR0448451 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16	Owner Name SAN JOSE BAEKJEONG, LLC	Inspection Time 11:25 - 14:00

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: Kevin van der Eb
General Manager

Signed On: October 08, 2026