

**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**

<b>Facility</b> FA0206875 - JEONJU		<b>Site Address</b> 1698 HOSTETTER RD D, SAN JOSE, CA 95131	<b>Inspection Date</b> 11/05/2024
<b>Program</b> PR0305052 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> H C RICE NOODLE-HOSTETTER	<b>Inspection Time</b> 14:50 - 15:40
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MARCUS	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/04/2024

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

**This violation found not in compliance on 11/05/2024. See details below.**

Cited On: 11/05/2024

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

**Inspector Observations: Observed the rear kitchen handwash sink lacked paper towels.**

**[CA] Keep paper towels stocked at all times.**

**[COS] A stack of paper towels was placed on top of the paper towel dispenser.**

Cited On: 11/04/2024

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

**Compliance of this violation has been verified on: 11/05/2024**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This was a follow-up to the 11/4/24 routine inspection. Observed the following:*

- Kitchen handwash sink was missing paper towels (corrected on site).
- Observed no potentially hazardous foods were stored inside the front prep unit. No potentially hazardous foods were stored at ambient room temperature. No temperature violations observed.

**Due to observation of just one major violation, placard was changed from yellow to green.**

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 **11/19/2024**. 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.

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**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



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**Received By:** Marcus Zhou  
Manager

**Signed On:** November 05, 2024