

**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> FA0262795 - JANG SU JANG		<b>Site Address</b> 3561 EL CAMINO REAL 10, SANTA CLARA, CA 9505		<b>Inspection Date</b> 11/06/2025	
<b>Program</b> PR0386678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JSJ - SC PROJECT INC		<b>Inspection Time</b> 13:15 - 13:55
<b>Inspected By</b> KATHY VO		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> BAEK SEUNGCHAN	

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

**Major Violations**

Cited On: 11/03/2025

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

**Compliance of this violation has been verified on: 11/06/2025**

Cited On: 11/03/2025

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

**Compliance of this violation has been verified on: 11/06/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
fish cake	preparation counter	109.00 Fahrenheit	TPHC
meat	walk-in cooler	41.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
rice	hot holding cabinet	140.00 Fahrenheit	
beansprouts	walk-in cooler	41.00 Fahrenheit	
raw beef	2-door preparation unit	41.00 Fahrenheit	
ambient	2-door preparation unit	41.00 Fahrenheit	

**Overall Comments:**

*On-site to conduct a follow-up for the last routine inspection (dated 11/3/2025).*

*The following major violations have been corrected:*

*- K06: Adequate handwash facilities supplied and accessible. Observed handwash sink was fully stocked and accessible at the time of inspection.*

*- K07: Proper hot and cold holding temperatures.*

*--- Observed the walk-in cooler and 2-door preparation unit have been repaired and are maintaining an ambient temperature of 41F. All Potentially Hazardous Foods measured at proper holding temperatures. See measured observations.*

*--- In the front hot holding cabinet, measured rice at proper holding temperature. See measured observations.*

*--- In the front preparation counter, observed proper time markings for fish cake. Ensure TPHC procedures are maintained on-site.*

*Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

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 **11/20/2025**. 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.

# OFFICIAL INSPECTION REPORT

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<b>Program</b> PR0386678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> JSJ - SC PROJECT INC	<b>Inspection Time</b> 13:15 - 13:55

**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:** Baek Seungchan  
Head Chef

**Signed On:** November 06, 2025