

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 FA0208684 - GOKU KOREAN BBQ AND HOT POT		Site Address 3085 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 10/16/2024
Program PR0306690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name JIAN CHANG WANG	Inspection Time 13:30 - 14:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By ERICA (AM)	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/15/2024

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

Compliance of this violation has been verified on: 10/16/2024

Cited On: 10/15/2024

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

Compliance of this violation has been verified on: 10/16/2024

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Upon follow-up inspection, found no signs of LIVE cockroach. Found DEAD cockroaches on floor behind 2 door cold top/reach in at service line. Pest control services came out on 10/15/24 and will continue to come every 2 weeks until further notice.

Facility is hereby reopen and okay to operate.

Consulted with Priscilla Mark.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **10/30/2024**. 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.

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: Erica Lim
Assistant Manager

Signed On: October 16, 2024