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	Site Address	Inspection Date
FA0205942 - SEOUL BULGOGI	1290 S BASCOM AV A, SAN JOSE, CA 95128	10/22/2026
Program	**Owner Name**	**Inspection Time**
PR0304822 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	SEOUL GOURMET CO LLC	15:15 - 16:45
Inspected By	**Inspection Type**	**Consent By**
HELEN DINH	FOLLOW-UP INSPECTION	SUNWOO (O) & JENNY (O)

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

Cited On: 10/20/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/22/2026. See details below.

Cited On: 10/20/2026
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 10/22/2026. See details below.

Cited On: 10/22/2026
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:
- Found LIVE cockroaches in the following area: under 1-compartment sink, prep area, dining area and in 1 door reach in.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Anjani Sircar.
4. Notification: The person in charge during inspection, Sunwoo & Jennie, has been informed that the facility must close immediately.

Follow-up By 10/29/2026

[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:
Found DEAD cockroaches in the following areas: in walk-in-cooler gasket and under prep table. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

Cited On: 10/20/2026
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 10/22/2026. See details below.

Cited On: 10/22/2026
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: Measured ambient air temperature of 2 door cold top/reach in holding at 58F. Facility was previously closed due to vermin activity. [CA] Maintain refrigeration unit to maintain all PHFS cold held at or below 41F.

Follow-up By 10/29/2026

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Measured Observations

Item	Location	Measurement	Comments
ambient	2 door reach in/cold top	58.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, facility shall remain closed due to evidence of a vermin infestation.

Facility is to immediately cease and desist all operations.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

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.
Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and anjani.sircar@deh.sccgov.org and contact the main office at 408/918-3400 to schedule the follow-up inspection.

A 2nd follow up inspection shall be conducted.

*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*****

*****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*****

*****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.*****

Joint inspection with B. Zepeda.

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 **11/5/2026**.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.

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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



Received By: Sunwoo Kimn
Owner

Signed On: October 22, 2026