

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 04/22/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0306690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name JIAN CHANG WANG		Inspection Time 14:15 - 16:00			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By RAYMOND TRUONG				FSC Erica Lim 02/06/2027

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						S
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	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						S
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208684 - GOKU KOREAN BBQ AND HOT POT		Site Address 3085 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 04/22/2025
Program PR0306690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name JIAN CHANG WANG	Inspection Time 14:15 - 16:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand wash station in side kitchen was lacking hand soap.

[CA] Ensure all hand wash stations are stocked with hand soap and paper towels at all times.

[COS] Manager restocked hand soap.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of dust observed on fan guards in produce walk in cooler.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Bowl/utensil used as scoops in bulk food containers.

[CA] Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Multiple refrigeration units lacking thermometers.

[CA] A thermometer shall be provided and correctly located in each cold holding unit.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Large area of floor tiles missing in ware washing area and throughout kitchen.

[CA] Repair tiles and maintain in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0208684 - GOKU KOREAN BBQ AND HOT POT	Site Address 3085 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 04/22/2025
Program PR0306690 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name JIAN CHANG WANG	Inspection Time 14:15 - 16:00

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	3 comp sink	200.00 PPM	
water	bar hand wash sink	100.00 Fahrenheit	
raw shrimp	2 door prep cooler insert	40.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
raw oysters	2 door upright cooler	38.00 Fahrenheit	
raw oysters	walk in freezer	4.00 Fahrenheit	IR
water	3 comp sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
cooked sausage	2 door prep cooler insert	40.00 Fahrenheit	
raw rib eye steak	2 door prep cooler	40.00 Fahrenheit	
white rice	warmers	172.00 Fahrenheit	
ambient	meat walk in cooler	39.00 Fahrenheit	
raw chicken	meat walk in cooler	39.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
whole milk	produce walk in cooler	40.00 Fahrenheit	IR
cut melon	banchan walk in cooler	40.00 Fahrenheit	
raw crab	2 door prep cooler	39.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
water	2 comp prep sinks (3 total)	120.00 Fahrenheit	
water	bar 3 comp sink	120.00 Fahrenheit	
chlorine	bar dishwasher	50.00 PPM	
brisket	2 door upright freezer	8.00 Fahrenheit	IR
raw octopus	2 door prep cooler	41.00 Fahrenheit	
raw short ribs	2 door prep cooler	40.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0156677

Note: Reviewed most recent pest control service report, no activity reported.

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 **5/6/2025**. 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.

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: April 22, 2025