

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 FA0209152 - MINA'S KOREAN BBQ		Site Address 3730 N FIRST ST 140, SAN JOSE, CA 95134	Inspection Date 08/11/2026
Program PR0304785 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MINA'S KOREAN BBQ	Inspection Time 13:20 - 13:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUNG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/03/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/11/2026

Cited On: 08/03/2026

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

Compliance of this violation has been verified on: 08/11/2026

Cited On: 08/03/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/11/2026

Minor Violations

Cited On: 08/11/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed an employee at the cook-line handle raw short rib, then attempt to resume cooking before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee properly washed hands.

Cited On: 08/11/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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Inspector Observations:

Raw short rib measured 49F while maintained in a bowl in the preparation sink. Per staff, it had been removed from refrigeration less than 25 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Short rib was relocated to the walk-in cooler.

Cited On: 08/03/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/11/2026

Cited On: 08/03/2026

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

Compliance of this violation has been verified on: 08/11/2026

Measured Observations

Item	Location	Measurement	Comments
raw short rib	prep cooler - cook-line	40.00 Fahrenheit	
tofu	prep cooler - cook-line	40.00 Fahrenheit	
bean sprouts	prep cooler - side storage	40.00 Fahrenheit	
macaroni	prep cooler- side storage	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed:

- Facility has been cited for a minor violation for improper handwashing. See violation above.

K07M: Improper hot and cold holding temperatures:

- Facility has been cited for a minor violation for improper hot and cold holding temperatures. See violation above.

Refrigerators have been repaired to hold at 41F or below.

K08M: Improperly using time as a public health control:

- Items subjected to time as a public health control (banchan, japchae) observed properly time labeled with start times. Per discussion with staff, items are to be discarded after 4 hours elapsed of initially being removed from temperature control.

Compliance of the following was also verified:

K35m: Equipment not in good repair:

- Refrigeration units have been repaired to hold at 41F or below

K23m: Observed cockroach activity

- Observed no evidence of any cockroach activity throughout the facility. Pest control service reports provided for review

Compliance of all major violations has been verified.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **8/25/2026**. 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.

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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: James
Manager
Signed On: August 11, 2026