

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 FA0262795 - JANG SU JANG	Site Address 3561 EL CAMINO REAL 10, SANTA CLARA, CA 9505	Inspection Date 02/09/2024
Program PR0386678 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JSJ - SC PROJECT INC	Inspection Time 14:30 - 15:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SEUNGCHAN BEAK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/01/2024

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

Compliance of this violation has been verified on: 02/09/2024

Minor Violations

Cited On: 02/09/2024

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

Inspector Observations: Rice stored on container inside the upright oven is measured at 132 oF.

[CA] All hot-held food products must be stored at or above 135 oF at all the time.

Follow-up By
02/09/2024

Cited On: 02/01/2024

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/09/2024

Cited On: 02/09/2024

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw food products including beef were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
02/09/2024

Most of the food containers do not have approved cover.

[CA] Provide approve cover for all food containers.

Cited On: 02/09/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
02/09/2024

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three compartment sink	200.00 PPM	
Kimchi	Preparation fridge	39.00 Fahrenheit	
Spicy pork	Final cook	175.00 Fahrenheit	
Rice	Upright oven	132.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 02/01/24. The facility was issued a conditional pass for washing dishes without sanitizer and for improper holding temperature. During today's follow-up inspection, employees were using 200 ppm to manually sanitize dishes. Temperature of the kimchi was measured at 38 oF. Therefore, the facility is issued a green pass placard.

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However, the above violations must be corrected immediately as well.

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 2/23/2024. 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: Seung Chan Beak
Chef
Signed On: February 09, 2024