

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 FA0202623 - MARINA GROCERY		Site Address 25 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 06/17/2025	
Program PR0302499 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MARINA GROCERY, LLC		Inspection Time 15:00 - 15:49
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By LINDA	FSC Ngoc Tuyet Chung 05/11/2028		

Placard Color & Score GREEN 91

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			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						
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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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:

Lack of paper towels in the paper towel dispenser at the meat service line. Another fully stocked handwash station nearby.

[Corrective Action] Ensure paper towels are stocked in the paper towel dispenser at all times.

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

Inspector Observations:

1. Accumulation of old milk residue on the milk racks in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Dust on the fan guards on the evaporators in the meat packing room.

[Corrective Action] Thoroughly clean and maintain clean.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Water leak at the aquarium pumps.

[Corrective Action] Repair to stop the leak.

2. Loose faucet observed at the handwash sink in the women's restroom.

[Corrective Action] Secure the faucet.

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

Inspector Observations:

1. Mold like substance on the ceiling in the meat packing room.

[Corrective Action] Thoroughly clean and maintain clean.

2. Broken cove base tiles in the meat packing room near the 3 compartment sink and the band saw.

[Corrective Action] Repair the cove base.

3. The FRP panel observed separating from the wall in the meat packing room.

[Corrective Action] Maintain wall in good condition.

4. Broken walls observed in the hallway between the restroom and the meat service line.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
rice noodles	aisle #1 cooler	41.00 Fahrenheit	wall side
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	meat packing room
beef, pork	walk-in cooler	41.00 Fahrenheit	meat department
yogurt, meatballs	aisle #1 cooler	37.00 Fahrenheit	
soy milk	end cap cooler	38.00 Fahrenheit	front side
ambient air	walk-in cooler	41.00 Fahrenheit	produce department
fish, squid	seafood display case	35.00 Fahrenheit	
pork bone	cooler	36.00 Fahrenheit	next to meat display case
oysters, fish	walk-in cooler	34.00 Fahrenheit	meat department
pork	aisle #14 cooler	31.00 Fahrenheit	back
beef	meat display case	35.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	meat packing room
milk	walk-in cooler/merchandise	36.00 Fahrenheit	
salmon	system c6 cooler	41.00 Fahrenheit	
chicken	aisle #14 cooler	41.00 Fahrenheit	front
tofu, bean sprouts	vegetable cooler	40.00 Fahrenheit	

Overall Comments:

Facility conducts fish frying service.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Hashi Market - Grocery

NEW OWNER: Hashi 25 SF LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP08. An invoice for the permit fee in the amount of \$1,167.00 (plus possible 25% penalty fee) will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/17/2025.*

**Permit condition: none.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **7/1/2025**. 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.

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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: Ngoc Chung
Manager

Signed On: June 17, 2025