

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 FA0202791 - HANSANG TOFU		Site Address 57 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 10/29/2024		Placard Color & Score GREEN 81		
Program PR0305390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KOMI FAMILY INC		Inspection Time 14:25 - 15:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By KATE				FSC Hyun Chung 01/12/2025

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		X			
K08	Time as a public health control; procedures & records			X				
K09	Proper cooling methods			X				N
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		
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		
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

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

Inspector Observations:

Major Violation. Tofu left out on the work table was measured at 55 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Food at or below 41 degrees Fahrenheit.

[Corrected on Site] Tofu returned to refrigeration.

Minor Violation. All foods in the walk-in cooler was measured at 44 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Time logs were not written for foods utilizing TPHC. Per employee, all foods on TPHC came out at 11:00 AM.

[Corrective Action] Ensure time logs are properly documented.

[Corrected on Site] Employee wrote out the times for the foods on TPHC.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Beef in the plastic tub on the cooling shelf was observed tightly wrapped.

[Corrective Action] When cooling foods, loosely cover foods to allow steam to escape.

[Corrected on Site] Plastic wrap was opened slightly to allow steam to escape.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water in the facility was measured at maximum of 100 degrees Fahrenheit.

[Corrective Action] Facility shall be provided with hot water of at least 120 degrees Fahrenheit at all sink except handwash sinks.

Follow-up By
11/15/2024

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

Inspector Observations:

Heavy grime on the floor and in the floor sink under the ice machine.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
tofu	left out on work table	55.00 Fahrenheit	
beef	cooling shelf	138.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
chicken	2 door undercounter cooler	41.00 Fahrenheit	
bean sprouts, raw shell eggs	2 door prep cooler	40.00 Fahrenheit	service area
beef, squid, raw shell eggs	2 door prep cooler	39.00 Fahrenheit	
beef, chicken, raw shell eggs, tofu	walk-in cooler	44.00 Fahrenheit	
hot water	3 compartment sink	100.00 Fahrenheit	
meat	walk-in freezer	12.00 Fahrenheit	

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Overall Comments:

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 **11/12/2024**. 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: Hyun Chung
Manager

Signed On: October 29, 2024