

**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**

<b>Facility</b> FA0250204 - SJS - H MART		<b>Site Address</b> 1710 OAKLAND RD, SAN JOSE, CA 95131	<b>Inspection Date</b> 02/03/2026
<b>Program</b> PR0430661 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> H MART SAN JOSE LLC	<b>Inspection Time</b> 09:50 - 10:40
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> EUN SIL LEE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/27/2026

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

**Compliance of this violation has been verified on: 02/03/2026**

Cited On: 01/27/2026

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

**Compliance of this violation has been verified on: 02/03/2026**

**Minor Violations**

Cited On: 01/27/2026

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

**Compliance of this violation has been verified on: 02/03/2026**

**Measured Observations**

N/A

**Overall Comments:**

*This was a follow-up to the 1/27/26 routine inspection for SIDES/SIDE DISH. The violations from the previous inspection were observed to be in compliance as follows:*

**K06: Observed the kitchen handsink was unobstructed**

**K07: No temperature violations observed. Facility opted to use TPHC for the hot items in the hot grab-and-go unit.**

**K08: All items appeared to be properly labeled for TPHC, on stickers and/or written logs.**

**Continue to label foods at the beginning of packing, not at the end of packing. The yellow placard was replaced with a Green placard. OK to operate.**

**Note: observed 3 sweet potato cookers/hot holding units in the produce area. Ensure these units have obtained written approval from this Agency's Plan Check department. Inspector will conduct file review and may follow up. If these units have not been approved by this Agency, submit plans to Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) . Contact (408) 918-3400 for any questions.**

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 **2/17/2026**. 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



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**Received By:** Benjamin Hyun  
Meat Department Manager

**Signed On:** February 03, 2026