

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 FA0250204 - SJS - H MART - KOREAN KITCHEN		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131	Inspection Date 04/02/2026
Program PR0401597 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name H MART SAN JOSE LLC	Inspection Time 11:30 - 12:15
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By STEVE (MANAGER OVER PHONE)	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed facility was having an active sewage backup that was affecting multiple areas within the facility:

Follow-up By 04/09/2026

- Per operators, all of the restrooms (both for employees and customers) were experiencing a backup and were unusable. Observed all restrooms had "closed" signs, and a plumber was on site.
- Observed floor sinks in the kitchen areas of BBQ town and Dduk Dabang were clogged.
- Observed floor sinks near the refrigerators in front of BBQ town was clogged and sewage was spilling on the floor in the area.
- Observed sewage on the floors throughout the entire dining area.
- Observed floor sink in the seafood department was clogged and sewage was spilling across the floor.
- Observed 2 floor sinks in the rear produce prep area (under the prep sink and under the ice machine) were clogged.

*[CA] Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.
 Food facilities must have a functioning restroom.*

*Due to the observation of sewage back up, all permitted food facilities within H Mart are required to cease and desist food operations until the sewage disposal system is fixed and the facilities have been cleaned and sanitized.
 See comments below.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

2. BBQ town limited inspection.

All food facility permits within H Mart were suspended due to observation of an active sewage backup resulting in sewage spilling into the facility, and inoperable restrooms. Per plumber on site, the main line was clogged.

Facility will remain closed at this time and will not reopen until a follow-up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover up, or relocate red placard(s).

Before reopening, facility must do the following:

1. Repair the sewage backup and ensure all plumbing is functional and in good condition.
2. Ensure there is no evidence of sewage backup.
3. Clean and sanitize all surfaces using a sanitizer solution approved by the California Retail Food code (e.g. 100ppm chlorine or 150 - 200ppm quaternary ammonia/per manufacturer directions).
4. Discard any food that may have been contaminated.

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Document all cleaning and discard procedures.

Contact the Environmental Health main office at (408) 918-3400 or dehweb@deh.sccgov.org to schedule a reopening.

A follow up inspection will be conducted. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$282/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Consulted supervisor A. Sircar.

Due to technical difficulties, reports were emailed to the facility during the inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/16/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Kyung Hee Kang
PIC
Signed On: April 02, 2026