

# 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> 01/27/2026	
<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> 11:20 - 12:50
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> EUNICE (EUN SIL LEE)	<b>FSC</b> EUN SIL LEE 10/30/2030		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">77</span>
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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						
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
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		S
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	X	
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	X	
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		
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:** *Inside the grab-and-go hot holding unit: measured internal temperatures of fried dumplings and tteokbokki (which contained cooked vegetables and fish cakes) to be 123 - 125F. PIC stated these items had been prepared less than 2 hours prior.*

Follow-up By  
02/03/2026

**[CA]** *Keep potentially hazardous foods at 41F and below or 135F and above.*

**[SA]** *Foods will be sold or discarded before the 4-hour time mark today.*

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

**Inspector Observations:** *Time as a Public Health Control (TPHC) is utilized for several prepared foods (time labels and TPHC written procedures were available for review). However, many foods in the kitchen (already packed) were missing time labels: Per PIC, kimbap packing started at 9:40am, and tonkatsu meal packing started at 10:20am, but both items lacked time marking at 10:48am.*

Follow-up By  
02/03/2026

**[CA]** *When using TPHC, foods must be immediately time-marked as soon as they are removed from temperature control. Foods must be time-marked when packing BEGINS, not when packing is finished.*

**[SA]** *PIC added time-marking to a time log.*

### Minor Violations

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

**Inspector Observations:** *Throughout the inspection, observed the only kitchen handsink to be partially obstructed by carts.*

Follow-up By  
02/03/2026

**[CA]** *Keep the handsink unobstructed at all times. Handsinks must be made accessible to make handwashing not only possible, but likely.*

**[COS]** *The carts/objects were moved away from the handsink (multiple times).*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *Observed frozen cooked vegetables (31F) defrosting at ambient room temperature.*

**[CA]** *Frozen potentially hazardous food shall be thawed using one of the following methods:*

- 1) *Under refrigeration*
- 2) *Completely submerged under cold running water of sufficient velocity to flush loose particles*
- 3) *In a microwave oven*
- 4) *During the cooking process*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *The grab-and-go hot holding unit was unable to keep foods at 135F and above.*

**[CA]** *Repair/adjust unit so that it can keep foods at 135F and above.*

### Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
COOKED BEEF, PICKLES, COOKED EGGS	WALK-IN REFRIGERATOR	38.00 Fahrenheit	
SHELL EGGS	REACH-DOWN UNIT	39.00 Fahrenheit	
PICKLES, VARIOUS	GRAB-AND-GO REFRIGERATOR SECTION	39.00 Fahrenheit	
FRIED DUMPLINGS	GRAB-AND-GO HOT HOLDING UNIT	125.00 Fahrenheit	HELD SINCE 8:17AM PER LABEL
RICE CAKES IN SAUCE/TTEOKBOKKI WITH FISH CAKES, COOKED VEGETABLES	GRAB-AND-GO HOT HOLDING UNIT	123.00 Fahrenheit	HELD SINCE 9:30AM
COOKED RICE	COUNTERTOP, COOLING	135.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	
FISH CAKES, COOKED EGGS, IMITATION CRAB	PREP INSERTS	39.00 Fahrenheit	PREP INSERTS
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	

## Overall Comments:

*Routine inspection for SIDES. See CO0158816.*

*Highly recommend modifying TPHC written procedures to clarify that time-marking must be done when employees BEGIN packaging food (which is when food is removed from temperature control). A log or time sticker may be used.*

*A follow up inspection will be conducted to assess the major violations and the handsink violation listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) if there are any changes or updates.*

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 **2/10/2026**. 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.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Eun Sil Lee  
Food court manager

**Signed On:** January 27, 2026