

# 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 FA0284586 - H MART DE ANZA LLC - K SIDE		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 10/28/2024	
Program PR0426784 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name H MART DE ANZA LLC		Inspection Time 12:40 - 14:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By SEOK WOO CHANG	FSC SOON DUK HAM 01/24/2027	

Placard Color & Score

**YELLOW**

**64**

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						S
K06 Adequate handwash facilities supplied, accessible	X						N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		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		X			
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		X			N

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		
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:** *In the self-service hot holding units, measured various potentially hazardous foods are maintained between 110F and 125F including meat buns, seafood pancakes, curry rice plates, stew meat rice plates, noodle plates, tteokbokki, shaomai, fried rice, and Korean sausage. Noted items are listed with pack times. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [SA] Operator removed and discarded all food items with a pack time that has extended 4 hours. Operator to serve all packed food items prepared 2 hours prior within 2 hours, for a total of 4 hours from when removed from temperature control or discard. Operator increased temperature of the self-service hot holding units to maintain potentially hazardous foods at 135F and above.*

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

**Inspector Observations:** *In the self-service area, observed the continued service of food items that had been packed 4 hours prior including fried mandu, fried shrimp, kimbap, fried chicken, tteokbokki, and japchae. [CA] Potentially hazardous foods maintained by time rather than time and temperature shall be time marked when removed from temperature control and served within 4 hours or discard. [SA] Operator discarded all food items stored at or longer than 4 hours.*

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the handwash sink, observed cold water knob is unable to provide cold water for handwashing. Measured hot water at the handwash sink at 120F and unable to use for handwashing. [CA] Ensure water for handwashing is provided between 100F and 108F to allow for proper handwashing. Provide repairs to cold water knob to provide proper water temperatures for handwashing. [SA] Employees to temporarily use the left most (wash) compartment of the 3 compartment sink for handwashing until cold water knob for the handwash station may be repaired.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *In the kitchen area, behind the 2 door reach in freezer, observed three live cockroaches of various life stages, multiple live cockroaches in monitoring traps, and cockroach droppings along the installed wastewater line for the water dispenser. Behind the 2 door prep unit, observed dead cockroaches in a rubber fitting. [CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices in the area to prevent further harborage. Contact pest control to provide service for facility. [SA] Operator eliminated live cockroach activity in the area. No contamination of food or food contact surfaces observed in the facility. Operator to contact pest control to provide service for facility. Follow-up inspection to occur on 10/30/2024. Any live activity observed during follow-up inspection may result in further enforcement including closure and additional inspection fees. All subsequent follow-up inspections after the first shall be charged at \$298.00 per hour, one hour minimum.*

### Minor Violations

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

**Inspector Observations:** *Observed accumulation of grease on the water knobs for the handwash sink, and the paper towel dispenser. [CA] Ensure non-food contact surfaces are frequently cleaned and maintained to prevent possible cross contamination.*

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:** *Observed wastewater plumbing installed for the water dispenser directly connects to a sewage line for the 3 compartment sink. [CA] Wastewater lines from equipment shall be plumbed to a rigid line that disposes wastewater into a floor sink. Plumbing to a floor sink shall be installed with a 1 inch air gap between the bottom of the pipe and the top of the floor sink to prevent possible contamination.*

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## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - No rodents, insects, birds, or animals.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked spinach	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
kimchi	display self-service refrigerator	41.00 Fahrenheit	
kimchi stew	display self-service refrigerator	41.00 Fahrenheit	
imitation crab meat	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
salmon nigiri	display self-service refrigerator	41.00 Fahrenheit	
imitation crab meat	2 door prep unit	41.00 Fahrenheit	
cooked spam	2 door prep unit	41.00 Fahrenheit	
PHFs	hot holding unit	125.00 Fahrenheit	Measured fried mandu, fried shrimp, kimbap, fried chicken, teokbokki, and japchae between 110F and 125F.
california roll	display self-service refrigerator	41.00 Fahrenheit	

## 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 **11/11/2024**. 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:** SEOK WOO CHANG  
MANAGER

**Signed On:** October 28, 2024