

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 - BAKERY		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131	Inspection Date 04/03/2026
Program PR0430662 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name H MART SAN JOSE LLC	Inspection Time 10:10 - 10:30
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By MAI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/02/2026

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

Compliance of this violation has been verified on: 04/03/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

The facility was closed due to a sewage backup resulting in sewage spilling into the facility and inoperable restrooms.

On site for follow up inspection.

Manager provided invoice for plumbing work to fix the sewage overflow issue and provided photos of cleaning throughout the facility. Per manager facility was cleaned and sanitized with chlorine sanitizer.

No observations of sewage overflow at any of the floor sinks, mop sinks or three compartment sinks throughout the facility.

Restrooms are functioning and no observations of sewage overflow.

Facility is ok to reopen.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/17/2026**. 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.

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: MAI TRUONG
 FRONT MANAGER
 Signed On: April 03, 2026