

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		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131	Inspection Date 08/05/2026
Program PR0430661 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name H MART SAN JOSE LLC	Inspection Time 17:10 - 17:30
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MAI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Numerous amounts of foods held using TPHC were beyond the 4 hour limit of removal from temperature control.

Facility is also not keeping TPHC logs. The last entry is from July 8th, 2026. Per Mai, they have one person trained to fill out the TPHC documentation. Ensure to follow the approved written procedures which states "all food service employees" shall be trained on the procedure.

[CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Time out of temperature shall not surpass 4 hours.

[COS] PHFs were discarded.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Notes:

- A limited inspection was conducted due to observed major violation during a complaint investigation.

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 **8/19/2026**. 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
Front Manager
Signed On: August 05, 2026