

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 FA0202623 - HASHI MARKET - GROCERY		Site Address 25 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/05/2026		Placard Color & Score GREEN 88		
Program PR0302499 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name HASHI 25 SF LLC		Inspection Time 13:50 - 15:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CHI NGOC				FSC Ngoc Tuyet Chung 05/11/2028

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				
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						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						
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		
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		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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. One of the handwash sink at the produce prep area was observed completely blocked.

[Corrective Action] Ensure handwash sinks are easily accessible at all times.

2. Paper towels were not maintained inside the paper towel dispenser at the handwash station at the seafood area.

[Corrective Action] Ensure paper towels are maintained in the paper towel dispenser.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

1. Oyster tag was completely covered with ice in the System C6 Cooler.

[Corrective Action] Display the oyster tag so that it is clearly visible to the customers.

2. Oyster tags from the last 90 days were observed stuffed into a bag.

[Corrective Action] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

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

Inspector Observations:

Grime accumulation inside the System D4C Cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. Walk-in freezer door observed heavily damaged allowing air to escape and inside metal panel frayed with sharp metal protruding outwards that may cause accidental cut to workers.

[Corrective Action] Repair or replace the walk-in freezer door.

2. Observed evaporator in the produce walk-in cooler to be leaking water.

[Corrective Action] Ensure equipments are working properly. Repair to stop the leak.

3. Multiple butcher meat trays were observed damaged.

[Corrective Action] Discard damaged butcher meat trays.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Multiple areas of broken floors, cove base at the sales floor and in the butcher department.

[Corrective Action] Maintain floors and cove base in good condition.

2. Hole in the wall observed near the live lobster tank and prep sink at the butcher area.

[Corrective Action] Seal all holes in the wall.

3. Grime accumulation on the walls in the butcher packing area.

[Corrective Action] Thoroughly clean all of the walls.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
yogurt, soy milk, meat balls, fish balls	aisle 1 - opposite wall	34.00 Fahrenheit	
chicken drumsticks	system D4C	40.00 Fahrenheit	
raw shell eggs, noodles	aisle 1 - wall side	35.00 Fahrenheit	
fish cakes, tofu	aisle 14 cooler	40.00 Fahrenheit	
pork ribs, beef ribs	meat display case	36.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
beef	walk-in cooler	41.00 Fahrenheit	butcher area
milk, ham, cheese, tofu	walk-in cooler/merchandise	41.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	butcher area
bean sprouts	vegetable case	37.00 Fahrenheit	
oyster, salmon	system C6	36.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	butcher area
shrimp, salmon, octopus	seafood display case	38.00 Fahrenheit	
pork spareribs, beef shank	meat case aisle 14	36.00 Fahrenheit	
chicken, beef liver	aisle 14 cooler	40.00 Fahrenheit	

Overall Comments:

The old Marina Grocery signage is still displayed at the front of the store. Discussed with manager to change the signage to the new name so that customers won't be confused to which store they are shopping at.

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: Ngoc Linda
Manager
Signed On: August 05, 2026