

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 FA0251124 - MASTER OH		Site Address 1484 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 06/08/2026	
Program PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OHMC CORPORATION		Inspection Time 11:00 - 13:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By KYLE	FSC Yonghoon Kim 07/30/2030		

Placard Color & Score
RED
62

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						N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		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						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		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the only handwash sink in the kitchen was filled with boxes of food. When boxes were removed, observed the soap dispenser is empty. [CA] Handwash station shall be fully accessible and stocked with soap and single use towels at all times. [COS] Employees relocated the food and restocked the soap dispenser at the time of inspection.

Follow-up By 06/09/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured jiggae on the preparation counter at 52F. Per PIC, jiggae was removed from refrigeration unit less than 30 minutes prior. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Specialist directed employee to reheat jiggae on the stovetop for hot holding.

Follow-up By 06/09/2026

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:
 - 25+ live German cockroaches of different life stages on the wall underneath the 3-compartment sink
 - 10+ live German cockroaches of different life stages behind the 3-door preparation unit at the cook line
 - Multiple live cockroaches on the wall and floor throughout the facility including above preparation counter and under cook line
 - Multiple dead cockroaches underneath the preparation sink and 3-door preparation unit at the cook line
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Samantha Kann.
4. Notification: The person in charge during inspection, Kyle, has been informed that the facility must close immediately.

Follow-up By 06/09/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed fish cake cooling at ambient temperatures in a deep, plastic container. [CA] Potentially Hazardous Foods shall be cooled using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Observed the hot water inside the women's restroom is not consistently dispensing. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Observed food stored inside and directly adjacent to the handwash sink. [CA] Store foods away from potential splash contamination. All food shall be separated and protected from cross-contamination.

2) Observed raw shelled eggs and meats stored above ready-to-eat foods. [CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *Observed multiple foods stored on the floor in the dry storage room, walk-in cooler, and walk-in freezer. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed refrigeration units are missing internal thermometers. [CA] A thermometer shall be placed in each refrigeration unit where it is easily visible while checking ambient temperature.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1) Underneath the 3-compartment sink, observed gap between the wall and the sewer panel. In the dry storage room, observed ceiling panel leading into the attic is currently open. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

2) Observed back door propped open during inspection. [CA] Keep back door closed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
meat	walk-in cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
meat	cook line	178.00 Fahrenheit	Final cooking temperature.
produce	drawer cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
meat	walk-in freezer	12.00 Fahrenheit	
jigae	preparation counter	52.00 Fahrenheit	
rice	countertop hot holding	140.00 Fahrenheit	
beansprouts	walk-in cooler	48.00 Fahrenheit	Recently prepped.
raw meat	3-door preparation unit (2)	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
stew	cook line	150.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
fish cake	3-door preparation unit (front)	173.00 Fahrenheit	Cooling.
seafood	3-door preparation unit (3)	41.00 Fahrenheit	
tofu	3-door preparation unit (1)	38.00 Fahrenheit	

Overall Comments:

The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). The facility is required to cease operations immediately and must remain closed until all corrective actions below are completed.

Requirements Before Reopening:

- 1. Complete and sign the provided re-opening checklist.**
- 2. Obtain pest control services and a copy of the latest pest control report from a licensed provider.**
- 3. Submit the re-opening checklist and latest pest control report to district specialist (kathy.vo@deh.sccgov.org) or DEH main line (dehweb@deh.sccgov.org or 408-918-3400). Upon review, district specialist will schedule the follow-up inspection.**

NOTE: A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed,

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covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/22/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Kyle Oh
Owner

Signed On: June 08, 2026