

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 - HMART		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131		Inspection Date 09/05/2024	
Program PR0360491 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name H MART SAN JOSE LLC		Inspection Time 12:30 - 14:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By BENJAMIN	FSC KYUNG HEE KANG 06/14/2028		

Placard Color & Score

GREEN

88

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						S
K07	Proper hot and cold holding temperatures						X					N
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											
K14	Food contact surfaces clean, sanitized									X		
K15	Food obtained from approved source											
K16	Compliance with shell stock tags, condition, display									X		
K17	Compliance with Gulf Oyster Regulations					X						
K18	Compliance with variance/ROP/HACCP Plan											
K19	Consumer advisory for raw or undercooked foods											
K20	Licensed health care facilities/schools: prohibited foods not being offered											
K21	Hot and cold water available											
K22	Sewage and wastewater properly disposed											
K23	No rodents, insects, birds, or animals											

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										
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									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 a display refrigerator near the meat department: measured temperature of packaged meats to be 50-55. PIC stated meats were held for less than for 4 hours. Ambient temperature of unit read approximately 55F.

[CA] Keep cold PHFs at 41F and below.

[COS] Meats were moved to a different refrigerator.

Minor violation:

In produce section: measured temperature of prepackaged cut melons (watermelon, cantaloupe, honeydew) to be 49F. PIC stated melons had been held for less than 4 hours.

[CA] Keep cold potentially hazardous foods at 41F and below.

[COS] Cut melons were moved to a different refrigerator.

Minor Violations

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: The display unit in front of the meat department was not able to keep foods at 41F and below.

[CA] Repair/adjust unit so it can keep foods at 41F and below.

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 the prep sink's floor sink was not draining properly. Prep sink's pipe had been removed, causing water from the prep sink to leak directly onto the floor.

[CA] Repair prep sink's plumbing.

[SA] Facility may use 3-compartment sink's compartment(s) as a prep sink temporarily. SOP was written for temporary use of 3-compartment sink as a prep sink. Employee stated the facility is aware of the issue and that the floor sink will be repaired by this afternoon.

***By end of day today, email video of functioning/flowing prep sink (water turned on, flowing into floor sink). Failure to comply may result in enforcement action. Contact inspector if there are any changes/updates.**

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
RAW MEATS	DISPLAY UNIT IN FRONT OF MEAT DEPARTMENT	50.00 Fahrenheit	50-55F
MEAT SLICER, SURFACE TEMPERATURE	MEAT DEPARTMENT	54.00 Fahrenheit	IR; 54 - 55F
WARM WATER	HANDWASH SINKS, MEAT DEPARTMENT AND RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINKS	120.00 Fahrenheit	
MILKS, MEATS, SEAFOOD, DAIRY, PHF GROCERY ITEMS ON SALE FLOOR	REFRIGERATORS	41.00 Fahrenheit	
CUT MELONS (WATERMELONS, CANTALOUPE, HONEYDEW)	PRODUCE REFRIGERATOR	49.00 Fahrenheit	

Overall Comments:

Grocery routine inspection.

Notes:

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- **Ensure the ambient temperature of the meat department is 55F or below, or clean and sanitize equipment every 4 hours**
- **Ensure all handwash sinks in the fish department have soap at all times.**
- **Email a video of the fish department's functioning prep sink to Mindy.Nguyen@deh.sccgov.org by end of day today, 9/5/24.**

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 **9/19/2024**. 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: Benjamin Hyun
Store Assistant Manager
Signed On: September 05, 2024