

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 FA0284585 - THE HAMBAK @ H-MART		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 02/19/2026		Placard Color & Score GREEN N/A		
Program PR0426783 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THAM, INC		Inspection Time 13:35 - 14:35			
Inspected By FRANK LEONG		Inspection Type RISK FACTOR INSPECTION		Consent By JOON KIM				FSC JOONHYUN KIM 05/28/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						N
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		
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		
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		
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: On the counter-top, measured pot of gravy at 62F and pot of curry sauce at 60F. Per operator, gravy and curry sauce removed from refrigeration about 20 minutes prior.

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. Potentially hazardous foods removed from refrigeration for reheating shall be placed on stove-top for immediate reheating to 165F prior to hot holding at 135F and above.

[SA] Operator placed pots of gravy and curry sauce on the stove top for reheating. Remeasured above 165F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
cooked rice	rice cooker	158.00 Fahrenheit	
curry sauce	counter-top	186.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
gravy	stove-top	158.00 Fahrenheit	
bean sprouts	ice chest/cooler	41.00 Fahrenheit	
cooked rice	rice cooker	152.00 Fahrenheit	
raw shrimp	2 door prep unit	41.00 Fahrenheit	
curry sauce	stove-top	160.00 Fahrenheit	
frozen chicken katsu	2 door reach in freezer	10.00 Fahrenheit	
spicy curry sauce	stove-top	168.00 Fahrenheit	
raw shelled eggs	ice chest/cooler	43.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
raw shelled eggs	2 door reach in refrigerator	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
bean sprouts	2 door undercounter refrigerator	38.00 Fahrenheit	
tofu	2 door prep unit	41.00 Fahrenheit	
curry sauce	counter-top	60.00 Fahrenheit	
gravy	counter-top	62.00 Fahrenheit	
raw pork	2 door reach in refrigerator	40.00 Fahrenheit	

Overall Comments:

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 **3/5/2026**. 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.

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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: JOON KIM
OWNER
Signed On: February 19, 2026