

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 10/01/2025
Program PR0302499 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name HASHI 25 SF LLC
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By LINDA/GARY	
		Inspection Time 12:00 - 13:00	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations:

Potentially Hazardous Foods in the coolers on aisle #1 and system C6 cooler measured at 59 - 67 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Potentially Hazardous Foods in those refrigeration units were voluntarily discarded or returned to vendor.

Follow-up By 10/08/2025

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:

1. Multiple refrigeration units were observed not maintaining proper cold holding temperature of 41 degrees Fahrenheit or below.

[Corrective Action] Ensure refrigeration units are able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below. Do not use refrigeration units to store Potentially Hazardous Foods until it has been properly serviced by a qualified technician.

2. Observed the meat display case not working. No foods are currently stored in the meat display case.

[Corrective Action] Ensure refrigeration units are properly working.

Follow-up By 10/08/2025

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
meat balls	merchandiser/walk-in cooler	35.00 Fahrenheit	
pork, beef	aisle #14 right side	40.00 Fahrenheit	
yogurt, cheese, hot dogs, sour cream, roasted yogurt, beijing yogurt, butter, plain yogurt, pudding	aisle #1	66.00 Fahrenheit	across wall
beef bone	end cap cooler	36.00 Fahrenheit	meat department
braised pork belly, cooked chicken, pork hock, cooked whole chicken, pork tongue, pork feet	aisle #1	67.00 Fahrenheit	across wall
raw shell eggs, quail eggs	aisle #1	65.00 Fahrenheit	wall side
pork blood, whole chicken	aisle #14 left side	40.00 Fahrenheit	
salmon	system C6 cooler	59.00 Fahrenheit	

Overall Comments:

A limited inspection was conducted with a complaint investigation.

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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 **10/15/2025**. 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: Linda Chung
Manager

Signed On: October 01, 2025