

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 FA0202791 - HANSANG TOFU		Site Address 57 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 02/27/2023	
Program PR0305390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HANSANG, INC		Inspection Time 11:30 - 13:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By EUN CHOI		FSC Not Available	

Placard Color & Score GREEN 75

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			N
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	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	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		X
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

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

Inspector Observations: *In the kitchen area, at the handwash station, observed a lack of paper towels in the paper towel dispenser. [CA] Ensure paper towels are provided at the paper towel dispenser to allow for proper handwashing. [COS] Operator restocked paper towel dispenser with paper towels at the handwash station.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Valid food safety manager certificate unavailable upon request. [CA] Ensure a valid food safety manager certificate is provided and posted within the facility.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee cleaning worn gloves on hands. [CA] When employees switch between tasks, ensure gloves are discarded and hands are properly cleaned at the handwash station using hand soap and paper towels.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, on the counter-top, measured tofu at 49F. [CA] Ensure potentially hazardous foods are held cold at 41F or below. [SA] Operator moved tofu back into walk-in refrigerator to facilitate proper holding temperatures.*

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

Inspector Observations: *On the floor in the dishwashing area, observed a container of frozen squid in water. [CA] Ensure food is stored off the floor at least 6" on approved shelving, and stored away from areas that may cause contamination.*

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: *In the kitchen area, on shelving, observed the use of cardboard, plywood, and plastic wrap used to line shelving and flooring. [CA] Discontinue use of unapproved materials and equipment within the facility. Use only approved, smooth, durable, and easily cleanable material as shelving liner.*

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: *At the back of the facility, observed the back door and the screen door kept open. [CA] Ensure doors to the facility are kept closed to prevent an entrance for vermin.*

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

Inspector Observations: *In the kitchen area, behind and around cooking equipment, observed accumulation of food debris. In the kitchen area, underneath the prep sink, and food storage racks, observed standing water. In the warewash room, observed accumulation of food debris and water in the area. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken thighs	2 door undercounter refrigerator	26.00 Fahrenheit	
fried chicken	deep fryer/fryer basket	167.00 Fahrenheit	
bugolgi	4 drawer prep unit	38.00 Fahrenheit	
bean sprouts	walk-in refrigerator	38.00 Fahrenheit	
cooked broccoli	walk-in refrigerator	38.00 Fahrenheit	
bean sprouts	2 door prep unit	43.00 Fahrenheit	+/-2
clams	4 drawer prep unit	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
tofu	counter-top	49.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	38.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
mashed potatoes	2 door prep unit	43.00 Fahrenheit	+/-2
shrimp	4 drawer prep unit	39.00 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 **3/13/2023**. 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: EUN CHOI
OWNER

Signed On: February 27, 2023