

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 - THE BAPSANG		Site Address 1484 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 05/14/2025	
Program PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OHMC CORPORATION		Inspection Time 11:00 - 12:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By VICTOR LEE	FSC Victor Lee 04/13/2029		

Placard Color & Score

GREEN
76

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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						
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								X		
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								X		
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								X		
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								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

No major violations were observed during this inspection.

Minor Violations

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 employees donning gloves for food handling without washing hands. [CA] Employees shall wash properly wash hands prior to donning gloves, or whenever contamination may occur. Gloves shall be properly used and changed when required.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the only handwash sink in the kitchen is directly adjacent to the 3-compartment sink and is not separated to prevent contamination. [CA] The handwashing sink shall be separated from the 3-compartment sink by a metal splashguard with a height of at least 6 inches.

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

Inspector Observations: Measured shelled eggs in the preparation unit insert at 49F. Eggs are overstacked and stored above the insert cooler line. Per chef, eggs were moved to preparation unit less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Chef relocated eggs to the reach-in cooler.

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

Inspector Observations: Observed plastic, deep container of fish cake stored on food preparation counter undergoing cooling. Per employee, fish cake was cooked less than 30 minutes ago. [CA] Cooling foods shall be placed in shallow containers and have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.

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: Observed raw beef stored above ready-to-eat produce in the refrigeration unit. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed employee washing dishes in the preparation sink. [CA] Employees shall wash dishes in designated 3-compartment sink in order to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed multiple wiping cloths stored on food preparation counters. Observed some wiping cloths stored in buckets with chlorine sanitizer concentration measuring at 25 ppm. [CA] When not in use, wiping cloths shall be stored in an approved sanitizing concentration (100 ppm of chlorine, or as per manufacturer's specifications).

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 handwash sink is slow draining. The drain pipe leaks whenever the water is running. [CA] Ensure handwash sink is fast draining to facilitate proper handwashing. Repair plumbing fixture and maintain in good repair.

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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: *In the dry storage area, observed the ceiling panel to the attic area is propped open. Per chef, the panel has been broken for about a week and is unable to close. [CA] Repair the ceiling panel and seal all gaps in the facility. The facility shall be fully enclosed to prevent pest harborage and entrance.*

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

Inspector Observations: *Observed the floor in the front area (with the 3-door preparation unit) is missing cove basing. [CA] In rooms where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

Comply within six months. Recommend consulting with Plan Check Department to ensure proper material usage and installation.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
raw beef	2-door upright cooler	41.00 Fahrenheit	
soup	soup warmer	180.00 Fahrenheit	
mussels	3-door preparation unit insert (2)	41.00 Fahrenheit	
fish cake	preparation counter	130.00 Fahrenheit	Cooling.
shrimp	drawer cooler	41.00 Fahrenheit	
sanitizer (chlorine)	bucket	25.00 PPM	
water	janitorial sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
mussels	2-door upright freezer	5.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
ambient	walk-in freezer	-3.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
cooked vegetables	3-door preparation unit cooler (1)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked spinach	3-door preparation unit cooler (bar)	41.00 Fahrenheit	
cooked beansprouts	3-door preparation unit cooler (2)	41.00 Fahrenheit	
shelled eggs	3-door preparation unit insert (1)	49.00 Fahrenheit	
tofu	3-door preparation unit insert (1)	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MASTER OH

NEW OWNER: VIC & DAN EATS

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2025 - 05/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 05/14/2025.*

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Joint inspection with Mindy Nguyen.

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 5/28/2025. 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: Victor Lee
Owner
Signed On: May 14, 2025