

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 04/11/2025
Program PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OHMC CORPORATION	Inspection Time 10:00 - 11:00
Inspected By YUEN IP	Inspection Type FOLLOW-UP INSPECTION	Consent By HYO KIM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/10/2025

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

Compliance of this violation has been verified on: 04/11/2025

Cited On: 04/10/2025

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

Compliance of this violation has been verified on: 04/11/2025

Minor Violations

Cited On: 04/11/2025

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

Inspector Observations: Wiping cloths sanitizer concentration measured at 200ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Employee added water to dilute and measured 100ppm.

Measured Observations

Item	Location	Measurement	Comments
Soup	On cart	38.00 Fahrenheit	Ready to reheat on stove for today's use.
Cooked pork bone	Walk-in fridge	41.00 Fahrenheit	
Barley rice	2 doors sliding door fridge	37.00 Fahrenheit	
Tofu	Walk-in fridge	41.00 Fahrenheit	

Overall Comments:

Reinspection for inspection conducted on 04/10/2025.

Observed all hand wash stations equipped with hand soap and paper towel.

Cold holding temperature- OK

Per PIC, contacted contractor to repair the drainage pipe from the walk-in fridge. Contractor will come today to reroute the drainage pipe.

PIC contacted dishmachine company and company will provide test strip for next service.

Observed wiping cloths stored in sanitizer bucket. See violation for concentration of wiping cloths.

Status: PASS

Continue to correct violations dated on 04/10/2025 report.

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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 **4/25/2025**. 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: hyo kim
Chef
Signed On: April 11, 2025