

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 FA0284586 - H MART DE ANZA LLC - K SIDE	Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 10/31/2024
Program PR0426784 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name H MART DE ANZA LLC	Inspection Time 12:35 - 13:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SEOK WOO CHANG

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/28/2024

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

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/28/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/28/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/28/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/31/2024

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection conducted due to improper holding temperatures, improper use of TPHC, inadequate supply of cold water, and cockroach activity.

The following MAJOR violations have been corrected:

K07M - Improper Holding Temperatures

- Measured all potentially hazardous foods in the hot holding units are held hot at 143F and 162F.
- Continue to maintain potentially hazardous foods cold at 41F or below or hot at 135F and above.

K08M - Improper Use of TPHC

- Observed all food items in the self-service area are properly time labeled and maintained using TPHC.

K21M - Inadequate supply of cold water

- Observed the faucet has been replaced at the handwash station with new knobs for hot and cold water.
- Observed hot cold water provided from the faucet at the handwash station.

K23M - Cockroach activity

- During time of inspection, observed kitchen area is free of vermin.
- Ensure facility is kept free of cockroach activity at all times. Remove food and to-go materials from boxes and place in clear containers with lids to prevent harborage of vermin.
- Seal all cracks and crevices, clean and sanitize all areas with activity, and contact pest control to provide service for facility.

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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 **11/14/2024**. 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: SEOK WOO CHANG

Signed On: October 31, 2024