

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 FA0284583 - H-MART - GROCERY		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 11/20/2024	
Program PR0426781 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name H MART DE ANZA LLC		Inspection Time 09:55 - 11:55
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SEOK WOO CHANG	FSC SEOK WOO CHANG 12/16/2026		

Placard Color & Score
GREEN
87

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							N
K07	Proper hot and cold holding temperatures	X									S
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							N
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										
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										
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

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

Inspector Observations: *In the meat prep room, observed bottle of chlorine and cleaning supplies placed in the handwash sink. [CA] Ensure handwash station is kept clear to allow for handwashing.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the dry display areas, observed cans of coconut milk are dented. [CA] Ensure dented canned food items are removed from retail floor.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *In the seafood display area, observed geoduck and abalone stored without shell stock tags. [CA] Shell stock tags shall remain attached to the display container for shell stock and display source.*

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 meat prep area, in refrigeration, in the storage room of the sushi prep area, observed the use of cardboard to line shelving. [CA] Ensure only approved materials and equipment are used to line shelving. Discontinue use of cardboard and discard immediately after contents have been emptied to prevent possible harborage of 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 fruit prep room, observed standing water on the floor. In the meat prep room, observed unsealed metal wall panel by the back of the room, and cracks/crevices around FRP panels. [CA] Ensure floors are frequently cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

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Measured Observations

Item	Location	Measurement	Comments
quaternary ammonia sanitizer	3 compartment sink (seafood prep area)	200.00 PPM	
tofu	walk-in refrigerator (vegetable storage)	37.00 Fahrenheit	
kimchi	reach in refrigerator	37.00 Fahrenheit	
raw chicken	meat display refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink (fruit prep area)	120.00 Fahrenheit	
raw pork	meat display refrigerator	40.00 Fahrenheit	
tofu	vegetable display refrigeration	40.00 Fahrenheit	
bean sprouts	vegetable display refrigeration	41.00 Fahrenheit	
hot water	handwash sink (seafood prep area)	100.00 Fahrenheit	
hot water	3 compartment sink (meat prep area)	120.00 Fahrenheit	
clams	display on ice (seafood area)	33.00 Fahrenheit	
raw chicken	walk-in refrigerator (meat prep)	38.00 Fahrenheit	
hot water	handwash sink (fruit prep area)	100.00 Fahrenheit	
shrimp	display on ice (seafood area)	41.00 Fahrenheit	
sliced salmon	seafood display refrigerator	41.00 Fahrenheit	
sliced tuna	seafood display refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink (seafood prep area)	120.00 Fahrenheit	
raw pork	walk-in refrigerator (meat prep)	38.00 Fahrenheit	
marinated beef	meat display refrigerator	40.00 Fahrenheit	
kimbap	display freezer	12.00 Fahrenheit	
hot water	handwash sink (meat prep area)	100.00 Fahrenheit	
bean sprouts	walk-in refrigerator (vegetable storage)	38.00 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 **12/4/2024**. 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
MANAGER

Signed On: November 20, 2024