

# 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

<b>Facility</b> FA0213330 - HANKOOK MARKET		<b>Site Address</b> 1092 E EL CAMINO REAL 4, SUNNYVALE, CA 94087		<b>Inspection Date</b> 03/28/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0304543 - NO FOOD PREP (GROCERY STORE) 5,000-20K SQ FT - FP07			<b>Owner Name</b> COCASSIA, INC.		<b>Inspection Time</b> 12:30 - 14:20			
<b>Inspected By</b> SUHREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SIM				<b>FSC</b> Cassia K 9/3/25

  

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X	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						N
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	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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

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

**Inspector Observations:** Lack of paper towel in dispenser at hand wash sink in meat department area.

**[CA]** Provide single use paper towels in dispensers at all times.

**[COS]** Paper towels restocked.

### Minor Violations

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

**Inspector Observations:** Measured shrimp at 49F at prep sink in meat department. Per PIC, it was taken out for packaging, however

**[CA]** PHFs shall be maintained at 41F or below.

**[COS]** PIC stored the container in walk cooler until an employee is ready for packaging.

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

**Inspector Observations:** Observed food stored on the floor in walk in freezer in meat department.

**[CA]** Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Accumulation of dust and debris on walk in cooler fan throughout the facility.

**[CA]** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

**Inspector Observations:** Observed broken floors in walk in coolers and walk in freezers in the meat department and back warehouse.

**[CA]** Repair the floors. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Display refrigerator	40.00 Fahrenheit	
Beef	Meat walk in cooler	40.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Fish	On ice display	35.00 Fahrenheit	
Eggs	Display refrigerator	38.00 Fahrenheit	
Fish	Seafood walk in cooler	36.00 Fahrenheit	
Hot water	Three compartment sink	123.00 Fahrenheit	
Fish	Walk in freezer	10.00 Fahrenheit	
Chicken	Walk in freezer in back warehouse	20.00 Fahrenheit	
Fish cake	Display refrigerator	40.00 Fahrenheit	

### Overall Comments:

**Manual warewashing shall be accomplished by using a three- compartment sink where the utensils are washed, rinsed, sanitized, and air dried.**

**Discontinue to store cooked food items in produce cooler. Ensure to store PHF items in designated walk in cooler than can maintain these items at 41F or below.**

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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 **4/11/2024**. 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



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Received By: Sim  
Manager  
Signed On: March 28, 2024