

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 FA0284584 - SGD @ H-MART		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 10/28/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 82 </div>		
Program PR0426782 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SGD DE ANZA LLC		Inspection Time 10:30 - 12:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SAM LEE				FSC SAM LEE 04/21/2025

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N

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		
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

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

Inspector Observations: *In the kitchen area, by the front counter, in the insert prep top at the 2 door prep unit for banchan and sauces, measured over-stacked sauce containers of cooked bean sprouts, chili sauce, fish cake, and kimchi between 48F and 53F. Per operator, PHFs stored for about an hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above. [COS] Operator moved potentially hazardous foods to the undercounter compartment of the 2 door prep unit to facilitate proper holding temperatures.*

Follow-up By
10/28/2024

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

Inspector Observations: *At the warewash area, below and in the warewash machine, observed multiple live cockroaches. [CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices in the area to prevent further harborage. Contact pest control to provide service for facility. [SA] Operator eliminated live cockroach activity in the area. No contamination of food or food contact surfaces observed in the facility. Operator to contact pest control to provide service for facility. Follow-up inspection to occur on 10/30/2024. Any live activity observed during follow-up inspection may result in further enforcement including closure and additional inspection fees. All subsequent follow-up inspections after the first shall be charged at \$298.00 per hour, one hour minimum.*

Follow-up By
10/28/2024

Minor Violations

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

Inspector Observations: *On the walls behind the cookline, observed cracks and crevices around outlet plates. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
fish cake	2 door prep unit (sauces)	52.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
kimchi	2 door prep unit (sauces)	50.00 Fahrenheit	
cooked bean sprouts	2 door prep unit (cookline)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked beef	2 door prep unit (cookline)	41.00 Fahrenheit	
chili sauce	2 door prep unit (sauces)	50.00 Fahrenheit	
marinated beef	2 door undercounter refrigerator	35.00 Fahrenheit	
cooked bean sprouts	2 door prep unit (sauces)	53.00 Fahrenheit	
clams	2 door prep unit (cookline)	41.00 Fahrenheit	
shredded cheese	2 door undercounter refrigerator	36.00 Fahrenheit	
marinated pork	2 door undercounter refrigerator	36.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
tofu	counter-top	40.00 Fahrenheit	
marinated short rib	2 door undercounter refrigerator	36.00 Fahrenheit	

Overall Comments:

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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 **11/11/2024**. 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



Received By: SAM LEE
OWNER
Signed On: October 28, 2024